

Apple Cakes from
Around the World

5TH ANNIVERSARY ISSUE

bake

FROM SCRATCH®

68 Recipes You Need
for **Fall Baking**
[From Pear Cakes
to Pretzels]

**Sublime Sweet
Potato Recipes**

[Cinnamon Rolls,
a Meringue-Topped
Tart, and More]

**Marble
Madness**

4 New Ways
to Marble
Cookies and
Cake

CHOCOLATE
BABKA
page 43



#thebakefeed

SEP/OCT 2020 VOLUME 6, ISSUE 5

\$12.99US \$15.99CAN



7 25274 01695 2 10>

DISPLAY UNTIL NOVEMBER 9, 2020

**Bring on the Babka: Sweet and Savory
Takes on the Ultimate Twisted Loaf**

BAKING IS BETTER *WITH* BOB'S

Find our recipe for Vegan Chocolate Chip Cookies made
with Gluten Free Oat Flour at bobsredmill.com!



PROUD SUPPORTER OF



Back to school may look a little different this year, but one thing remains the same: nothing beats chocolate chip cookies as an afternoon snack! Our wide range of flours and baking aids—including organic, gluten free and paleo options—makes it a cinch to bring family favorites to the table, no matter your dietary needs.

bake

FROM SCRATCH®





- 15** **Hot from the Oven:** Fall's Fresh Finds
We welcome fall with new cookbooks, baking tools, and exciting bakery openings
- 19** **Baker Spotlight:** The Chocolate Cake Connoisseur
We sit down with Christen Reese, founder of Chocolate Cake Charleston in South Carolina to discover the origin of her award-winning chocolate cake and what makes it one of the best in the Lowcountry
- 23** **From the Pantry:** Chai Spice
The aromatic spice mix has traveled from the tea stalls of India to the American spice drawer, heightening the flavors of fall in your baking
- 27** **Retro Redo:** *Kourabiedes* (Greek Wedding Cookies)
Our managing editor takes a trip down memory lane with *kourabiedes*, a family recipe for crescent cookies that we give a chai spice twist

- 29** **Baker Profile:** The Big (Cookie) Bang
Sarah Kieffer, the baker behind the famous pan-banging cookies, takes us inside her latest cookbook, *100 Cookies*, and shares an exclusive recipe
- 36** **THE ESSENTIAL . . . BABKA**
Learn to shape and bake the classic twisted bread, from a traditional chocolate-filled beauty to a Havarti-herb savory stunner
- 46** **AN ANNIVERSARY TO REMEMBER**
We're celebrating our fifth anniversary with five sweet and savory recipes all baked in the iconic Anniversary Bundt Pan from Nordic Ware
- 57** **PIES WITH PANACHE**
Erin Jeanne McDowell brings her pie prowess to our pages with epic deep-dish recipes inspired by diner classics



66 **AROUND THE WORLD IN APPLE CAKE**
We focus on four different cultural variations on the always delicious apple cake, from a rum-soaked French take to a spicy Chilean sensation

77 **SWEET POTATO DREAMS**
We give this bright orange tuber a proper autumn showcase, popping sweet potato into scones, layer cake, and more

87 **THE PRETZEL TWIST**
In honor of Oktoberfest, we twirled up the German pretzel with some sugared and cheesy spins on the boiled and baked bread

95 **SWIRLED AND WHIRLED: THE MAGIC OF MARBLING**
Scooped, swirled, and rolled with multi-tone batters and doughs, each of these recipes highlights the mesmerizing look of marbled baked goods

105 **Origin of a Classic:** Pan de Muerto
We dive into the history of this elaborately shaped and spiritually inspired sweet bread, a baked tribute offered during the Day of the Dead

111 **Weeknight Baking:** Pear-Almond Olive Oil Cake
Rich with olive oil and balanced by nutty almonds and sugared pears, this one-layer cake is a cinch to bake for a weeknight treat

113 **Happy Anniversary Wishes!**
Beloved past contributors, from Dorie Greenspan to Jesse Tyler Ferguson, share their sweetest *Bake from Scratch* memories in honor of our fifth anniversary

HONEY PEAR LOAF

The perfect sweet finish to an autumnal evening, this pear-packed honeyed loaf has a decadent, fluffy texture due to a boost from Platinum® Yeast from Red Star®.

Makes 1 (9-inch) loaf

Dough:

- 2¾ cups (344 grams) all-purpose flour
- 1 (0.25-ounce) package (7 grams) Platinum Yeast
- 1¼ teaspoons (5.25 grams) kosher salt
- ⅓ cup plus 1 tablespoon (95 grams) warm whole milk (120°F/49°C to 130°F/54°C)
- 2 large eggs (100 grams), room temperature
- 2 tablespoons (42 grams) clover honey
- 1 teaspoon (5 grams) tightly packed orange zest
- 6 tablespoons (84 grams) unsalted butter, softened

Filling:

- ¼ cup (50 grams) granulated sugar
- 1 teaspoon (2 grams) ground cinnamon
- ½ teaspoon (1 gram) ground ginger
- 3 large firm ripe Bosc pears (726 grams)
- ⅓ cup (76 grams) unsalted butter, room temperature*
- ¼ cup (85 grams) clover honey
- ⅓ cup (38 grams) finely chopped toasted pecans
- 2 tablespoons (24 grams) packed finely chopped candied ginger
- 1 large egg (50 grams), lightly beaten
- Turbinado sugar, for sprinkling

1. For dough: In the bowl of a stand mixer fitted with the paddle attachment, beat flour, yeast, and salt at low speed until combined, about 30 seconds. Add warm milk, and beat at low speed just until combined. (Mixture will be shaggy.) Add eggs, honey, and orange zest; beat until combined, about 1 minute, stopping to scrape sides of bowl.
2. Switch to the dough hook attachment. Beat at low speed until smooth and elastic, 6 to 8 minutes. Add softened butter, 1 tablespoon (14 grams) at a time, beating until combined after each addition, 6 to 8 minutes total, stopping to scrape sides of bowl and dough hook. (Dough may look slightly broken during this process but will come together later.) Increase mixer speed to medium-low; beat until a smooth, elastic dough forms, about 6 minutes, stopping to scrape dough hook. Turn out dough onto

a clean surface, and knead 4 to 5 times.

Shape dough into a smooth round.

3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.

4. Spray a 9-inch springform pan with baking spray with flour; line bottom of pan with parchment paper.

5. Punch down dough; let stand for 5 minutes. On a lightly floured surface, roll dough into a 16x14-inch rectangle.

6. For filling: In a small bowl, stir together granulated sugar, cinnamon, and ground ginger.

7. Chop 1 to 2 pears into ⅛-inch pieces (½ cup [80 grams]). Chop remaining pears into ½- to ¾-inch pieces (⅓ cup [56 grams]).

8. In another small bowl, stir together room temperature butter and honey until well combined; reserve 3 tablespoons (46 grams) honey butter in a small microwave-safe bowl. Using a small offset spatula, spread remaining butter mixture evenly onto dough rectangle, leaving a ½-inch border on one long side. Top with sugar mixture; sprinkle with ⅛-inch-chopped pears, pecans, and candied ginger. Starting with long side opposite border, roll dough into a log, pinching seam to seal. Gently shape log to 16 inches and even thickness, if necessary. Using a very sharp knife or a metal bench scraper, cut log in

half lengthwise. Place halves, cut sides up, in an “X” shape. Twist dough halves together tightly, keeping cut sides up; pinch ends together. (This will be slightly messy but worth it.) Starting at one end, shape dough around itself to form a spiral, tucking end under; carefully place in prepared pan. Tuck ½- to ¾-inch-chopped pears into spiral as desired. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size and dough holds an indent when poked, 25 to 35 minutes.

9. Preheat oven to 350°F (180°C).

10. Gently brush dough with beaten egg; sprinkle with turbinado sugar.

11. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 35 to 40 minutes, rotating pan halfway through baking and loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 5 minutes; remove sides of pan.

12. Heat reserved honey butter on high in 10-second intervals, stirring between each, until melted; brush onto bread. Serve warm, or let cool completely on base on a wire rack.

**Unlike softened butter, room temperature butter should provide no resistance when pressed with a finger. At this point, the butter is softened enough to easily mix with the honey in this recipe.*



better baking made easy

Rise to Every Occasion with
Platinum® Yeast from Red Star®

VISIT REDSTARYEAST.COM/PLATINUM FOR RECIPES!

Life's best moments are the ones made from scratch – the ones that let you slow down, take a moment for yourself and bake something special for the ones you love most. When you bake with Platinum® Yeast from Red Star®, you can feel confident that every recipe will come out of your oven light and airy. The natural dough strengtheners in Platinum Yeast ensure a more consistent rise every time, so you can relax and enjoy the art of baking – and the smiles of those you share it with.

platinum
SUPERIOR BAKING YEAST
RED STAR

**PLATINUM® YEAST
FROM RED STAR®**

#PlatinumMoments



bake

FROM SCRATCH*

september | october 2020

Volume 6, Issue 5

EDITORIAL

EDITOR-IN-CHIEF Brian Hart Hoffman

MANAGING EDITOR Sophia Jones
ASSOCIATE EDITOR Kyle Grace Mills
DIGITAL EDITOR Beth Branch
EDITORIAL ASSISTANT Alex Kolar
SENIOR COPY EDITOR Rhonda Lee Lothar
COPY EDITOR Meg Lundberg

CREATIVE DIRECTOR/PHOTOGRAPHY
Mac Jamieson

SENIOR PHOTOGRAPHER
John O'Hagan

PHOTOGRAPHERS
Jim Bathie, William Dickey,
Stephanie Welbourne Steele

CONTRIBUTING PHOTOGRAPHERS
Nicole Du Bois, Mark Weinberg

SENIOR DIGITAL IMAGING SPECIALIST
Delisa McDaniel

DIGITAL IMAGING SPECIALIST Clark Densmore

GROUP CREATIVE DIRECTOR
Deanna Rippy Gardner

ART DIRECTOR Kelly Redding

SENIOR STYLIST Sidney Bragiel
STYLISTS

Caroline Blum, Courtnei Bodiford, Lucy Finney,
Mary Beth Jones, Dorothy Walton

TEST KITCHEN DIRECTOR Irene Yeh

FOOD STYLISTS/RECIPE DEVELOPERS
Laura Crandall, J.R. Jacobson, Kathleen Kanen,
Tricia Manzanero, Vanessa Rocchio,
Taylor Franklin Wann

ASSISTANT FOOD STYLIST/RECIPE DEVELOPER
Anita Simpson Spain

CONTRIBUTING FOOD STYLISTS/RECIPE DEVELOPERS
Margaret Dickey, Erin Jeanne McDowell

DIGITAL MEDIA

MARKETING DIRECTOR Kristy Harrison
MARKETING COORDINATOR Hannah Crowe
SENIOR ONLINE EDITOR Courtney duQuesnay
DIGITAL DESIGNER Stephanie Lambert

ADMINISTRATIVE

HUMAN RESOURCES DIRECTOR
Judy Brown Lazenby
IT DIRECTOR Matthew Scott Holt
DEALER PROGRAM MANAGER Janice Ritter
ADMINISTRATIVE ASSISTANT/EDITORIAL Alex Kolar

INTEGRATED MARKETING SOLUTIONS

ACCOUNT DIRECTORS
Hagan Media/Katie Hagan [AL, FL, TN]
Kathy Gross [FL, GA, KY, MD, NC, SC, VA, DC, WV]
Katie Guasco [LA, MS, AR, TX]

ACCOUNT MANAGERS Mary-Evelyn Dalton
Christy Chachere Lohmann

DIRECT RESPONSE Hagan Media/Katie Hagan
DIGITAL AND SOCIAL BRAND PARTNERSHIPS
Kevin Masse

MARKETING COORDINATOR Gretchen Norris
ADVERTISING PRODUCTION REPRESENTATIVE
Kimberly Lewis

For assistance with advertising, please call (888) 411-8995.



CHAIRMAN OF THE BOARD/CEO Phyllis Hoffman DePiano

PRESIDENT/COO Eric W. Hoffman

PRESIDENT/CCO Brian Hart Hoffman

EVP/CFO Mary P. Cummings
EVP/OPERATIONS & MANUFACTURING
Greg Baugh
VP/DIGITAL MEDIA Jon Adamson

VP/CULINARY & CUSTOM CONTENT
Brooke Michael Bell
VP/SHELTER CONTENT Cindy Smith Cooper

EDITORIAL & ADVERTISING OFFICE
1900 International Park Drive, Suite 50
Birmingham, AL 35243
Phone: (205) 995-8860

SUBSCRIPTION CUSTOMER SERVICE
Bake from Scratch
P.O. Box 6201, Harlan, IA 51593
Manage My Subscription: hoffmanmedia.com/ecare
Phone: (888) 647-7304

bakefromscratch@hoffmanmedia.com

Bake from Scratch ISSN 2472-0089 is published bimonthly by Hoffman Media, LLC, 1900 International Park Drive, Suite 50, Birmingham, AL 35243. The cover and contents of Bake from Scratch are fully protected by copyright and cannot be reproduced in any manner without prior written permission. All rights reserved in all countries. Subscription Rates: For the United States, \$39.95 per year, 6 issues, add \$10 for postage in Canada, add \$20 elsewhere. Single issue \$12.99 available at newsstands and bookstores. Periodicals postage paid in Birmingham, Alabama, and additional mailing offices. POSTMASTER: Send address changes to Bake from Scratch, P.O. Box 6201, Harlan, IA 51593. ©2020 Hoffman Media, LLC. Printed in the USA.



THE EGGS YOUR RECIPE DESERVES

These eye-catching blue and brown beauties have a rich, creamy flavor and feature exceptionally deep and delicious amber yolks. Just ask the top chefs who use Heritage Eggs in every dish imaginable. Visit our website to find a store near you!

www.happyegg.com



- Rich Amber Yolks
- Delicious, Creamy Flavor
- Free Range

EXPERTLY TESTED
RECIPES FEATURING
PREMIUM
INGREDIENTS



All recipes in each issue pass through the hands of the *Bake from Scratch* test kitchen. Each is flavorful and distinctive and developed with your unique tastes in mind.

The below products are partners of *Bake from Scratch* magazine and used exclusively in all of our recipes.



I REMEMBER THE MOMENT I FIRST DREAMED ABOUT CREATING *BAKE FROM SCRATCH*.

Like many inspired ideas, it began with a question: Why isn't there a magazine just for bakers? A magazine that caters to people who don't bake just for the holidays or special events, but the people who love stories behind ingredients, people who want to constantly up their baking game? I knew there had to be more people like me out there, craving this content. I was driving to New Orleans, Louisiana, with Brooke Bell, Hoffman Media's Vice President of Culinary & Custom Content and my great collaborator and friend, when we really took a deep dive into a conversation about what a baking magazine could look like. It was a bit of an aha moment for both of us. We were electrified by the idea of creating a magazine that we both yearned for. Before we completed the five-hour drive from Birmingham, Alabama, I'd sketched a lineup of the first issue on a legal pad and secured @thebakefeed on Instagram. I'll admit: that day, we didn't quite know how we were going to produce and get that first issue to press, but we did know we were going to do it. It was full speed ahead, and we never looked back.

In the fall of 2015, the inaugural issue of *Bake from Scratch* landed on newsstands. Later that year, we won Media Industry News' Hottest Magazine Launch, and with increasing demand, we knew we had something special. Not because our idea was so revolutionary, but because we were tapping into the most incredible niche community of artisan bakers, who supported us from day one. Since that fantastic debut, *Bake from Scratch* has become so much more than a magazine. As a multimedia brand, it represents a cookbook collection, a podcast (*The Crumb*), a program for baking retreats, an enormous social media platform, and a global community of passionate bakers. Each of these branches of *Bake from Scratch* are about one thing: connectivity.

As we were releasing the first issue, we simultaneously built up one of the cornerstones of our brand: our Instagram account, @thebakefeed. I wanted the account to unite a global community of bakers, connecting everyone from home enthusiasts and industry professionals to baking bloggers and award-winning cookbook authors. Above all, @thebakefeed was our way of offering a warm, welcoming platform for bakers to share and celebrate their creative endeavors in the kitchen. So many magazine stories and recipe features come about through @thebakefeed, finding out about new bakeries, products, and flavors from our own baker base. There is euphoric emotion each and every time we are tagged in photos from our baking community—either things made from the magazine or bakers showing us what is happening in their kitchens.

I've had several "pinch me, I must be dreaming moments" since starting this brand: contributing to a *TODAY Show* holiday cookie segment, getting to judge a pie competition at Gramercy Tavern with Miro Uskokovic, and publishing our cookbooks, which have been #1 new releases on Amazon. Our cookbooks were created to give our audience a way to enjoy an entire year's worth of recipes inside one beautiful book and another way to bridge the gap between bakers who collect cookbooks, not magazines, and *Bake from Scratch*.



Brian films a new IGTV series



Our first issue and outline

Then came our first international issue, the instantly loved French issue, in the spring of 2016. Born from my career as a flight attendant, my love of travel has been the basis of *Bake from Scratch*'s commitment to exploring the global baking scene. From a British issue in 2018 to a Tropical issue in 2019 to our recent Authentic Ireland Issue, we've



Brian and a fantastic group of bakers at a San Francisco Cooking School Baking Retreat.

explored many facets of the diverse baking culture, and we are just getting started. Leaping from the page to an real-life adventure, these travel-focused issues inspired our baking retreats,

for which we've been to San Francisco Cooking School for classes on holiday breads and the pâtisserie-lined streets of Paris for international instruction in pastry. Beyond getting the opportunity to bake bread at the foot of Alaskan mountains or share cocktails with Dorie Greenspan in Paris, these retreats have given me the opportunity to bake, learn, and travel alongside some of the amazing people in our community—and lifelong friendships have been formed along the way!

Speaking of wonderful bakers, I've made some cherished connections—and friendships—through *Bake from Scratch*. The dynamic duo of Jessie Tyler Ferguson and Julie Tanous were two of our first fabulous collaborators, both sporting #teamdough T-shirts while they invited us to make holiday magic in their home kitchens.



Julie Tanous, Brian, and Jesse Tyler Ferguson

Highland's Bar & Grill, for a look at her elevated Southern baking. And then there were the bakers who made collaborations even more fun. All it took was one photo shoot with Rebecca Firth of *Displaced Housewife* to become fast friends, and her first cookbook, *The Cookie Book*, remains one of our favorite recipe collections. Shortly after we featured Umber



Brian with Dorie Greenspan

Dominique Ansel was our first baker profile, and Thomas Keller was our inaugural Expert Q&A on all things chocolate chip cookies. With hometown pride, I had the chance to sit down with Dolester Miles, James Beard Award-winning pastry chef at Birmingham's



Dolester Miles and Brian

Ahmad's Mah-Ze-Dahr Bakery, she went on to become a semifinalist for a James Beard Award, and this year, she expanded her bakery to Washington, DC. Then with each *Holiday Cookies* special issue, we've met more and more talented bakers and bloggers, adding to our roster of contributors Zoë François, Erin Clarkson, Sarah Kieffer, Mike Johnson, and Edd Kimber.

Collaborations like this led to our next huge move working with wonderful industry partners like Nordic Ware, Red Star, Heilala Vanilla, Williams Sonoma, and, most recently, Bob's Red Mill for the Better Baking Academy. Forging connections with each of these brands has led to an expansion in our horizons and an opportunity to bring their products into our test kitchen and to our audience. From web campaigns like the Bundt of the Month Club with Nordic Ware to Red Star sponsoring our podcast, *The Crumb*, these efforts have brought us new ways to engage with our audience and showcase brands that are already stocked in our pantries.



Some of the *Bake from Scratch* team at Bake Sale for No Kid Hungry

One of the sweetest ways we've come full circle? In our first issue, we highlighted the Bake Sale for No Kid Hungry, a program devoted to raising money to help provide children in need with healthy meals. In 2019, *Bake from Scratch* hosted our own Bake Sale for No Kid Hungry at Birmingham's Market at Pepper Place, selling scones, pound cakes, loaves, and cookies, with all of the proceeds going to a cause we so heartily believe in. It was a chance to put our baking passion to good, philanthropic use. Watching my team bake their hearts out made writing that check to No Kid Hungry all the sweeter. I carried the bake sale spirit into 2020, providing baked goods for Birmingham Bake Sale, which raised money for the Birmingham-based Jones Valley Teaching Farm, followed by another bake sale for Bakers Against Racism. It's a tradition we plan to continue, each and every year.

With COVID-19, *Bake from Scratch* suddenly found its beloved community in socially distant and sheltering in place—not languishing, but dedicating themselves with new energy to the love of baking. We decided to meet their passion with a new IGTV series, where I've been baking our recipes with helpful step-by-step instructions. When I first started this brand, I had a simple goal in mind: equip home bakers with everything they need for a successful baking experience. When they bake a recipe from our magazine, I want them to feel confident, inspired, and, ultimately, proud of what they have accomplished. With the ushering in of a new IGTV era, I can now walk our followers through a recipe from start to finish. It's one more layer of interconnectivity to a brand that can't thrive, or even survive, without you.

So, cheers. Cheers to the creative power of baking, cheers to the past five years, and cheers to the delicious future. Most of all, cheers to you, the amazing community of bakers who have breathed life and love into this incredible brand.

Happy baking!

Brian
Brian Hart Hoffman
Editor-in-Chief

Visit
bakefromscratch.com
and follow us
for daily baking
inspiration.



Bake from Scratch



@thebakefeed



The Crumb

BETTER TOGETHER!

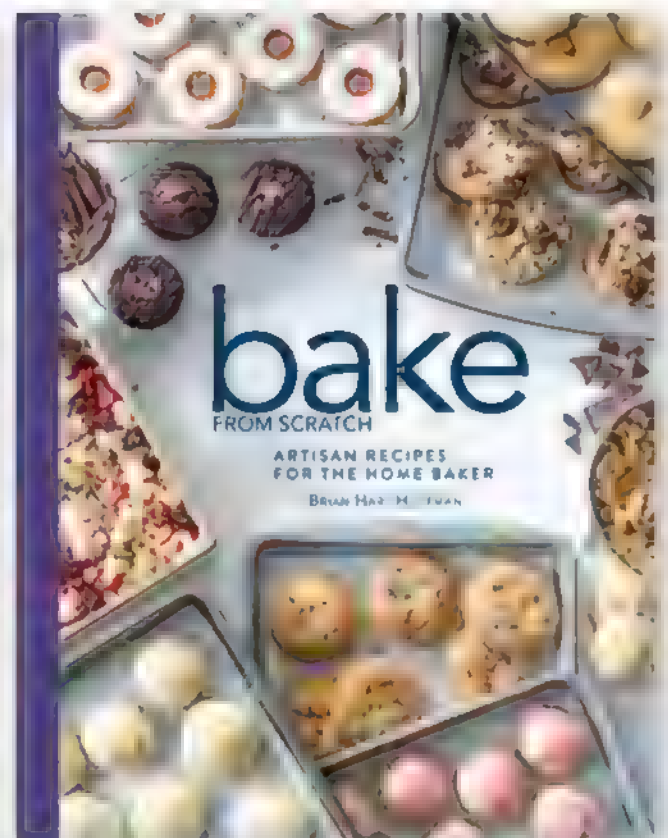
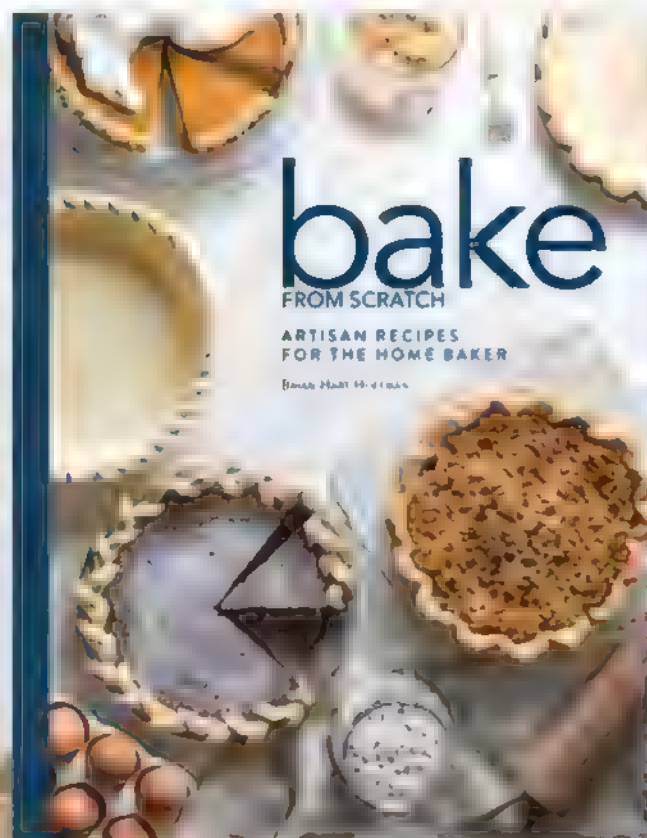
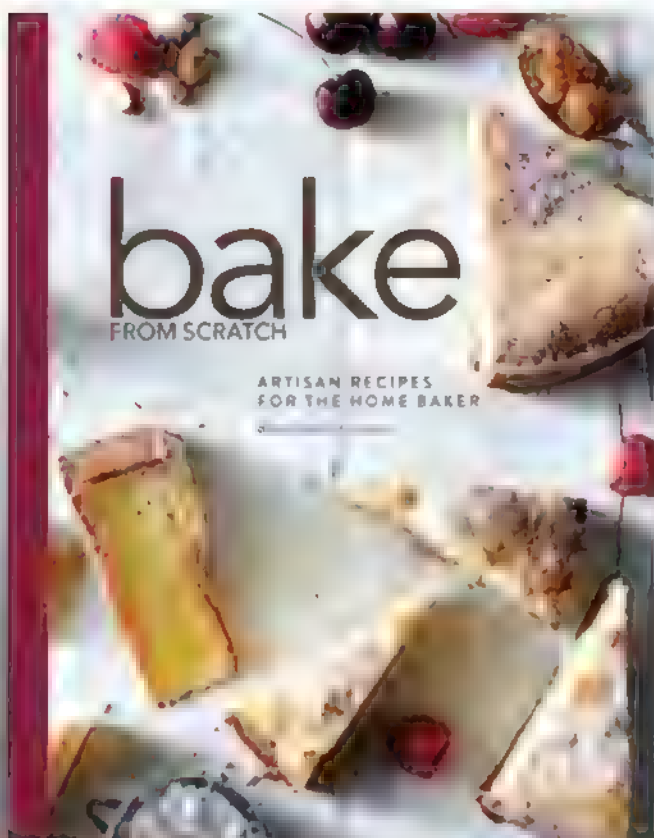
NEW
RELEASE!



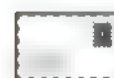
Complete your collection
with volume 1, 2, and 3 and the
recently released volume 4.

Visit bakefromscratch.com/books to order each edition or
SAVE BIG for a limited time only when you buy the complete collection.

Follow along through our yearlong collection of brilliant bakes from your go-to
artisan baking guide. The genius of this collection is that each recipe shines in a
different way while sharing something new with every reader. From fresh ways to use
unconventional ingredients to embracing favorite recipes from across the globe,
these recipes represent all the wisdom of the bakers who came before us as well as
the kitchen-tested techniques that will transform your baking for years to come.



3 EASY WAYS TO ORDER



Hoffman Media Store
P.O. Box 8510 • Big Sandy, TX 75755



800-361-8059



HOFFMANMEDIASTORE.COM/BAKEFROMSCRATCH

SHOP OUR ENTIRE *BAKE FROM SCRATCH* COLLECTION
AT BAKEFROMSCRATCH.COM/SHOP.



RECIPE INDEX

BARS AND COOKIES

Apple Shortcake **68**
 Chai Greek Wedding Cookies **28**
 Molasses-Swirled Sugar Cookies **101**
 Pan-Banging Snickerdoodles **33**
 Vanilla Spice Pumpkin Bars **13**

BREAD

Banana Streusel Bread **54**
 Chai Streusel Babka **43**
 Chocolate Babka **43**
 Cinnamon-Sugar Pretzels **91**
 French Demi Baguettes **21**
 Garlic-Herb Monkey Bread **55**
 Havarti Sage Babka **42**
 Honey Pear Loaf **5**
 Mini Pretzel Batards (Pretzel Sticks) **93**
 Pan de Muerto **109**
 Polish Babka **53**
 Sweet Potato Cinnamon Buns **82**
 Sweet Potato-Chai Scones **83**

CAKES

Apple Dapple Cake **53**
 Chai Marble Cheesecake **98**
 French Apple Cake **73**
 Kuchen de Migas **69**

Peanut Butter-Chocolate
 Marble Cake **101**
 Pear-Crème Fraîche
 Pound Cake **55**
 Pear-Almond Olive Oil
 Cake **112**
 Sharlotka (Russian Apple
 Cake) **72**
 Sweet Potato Cake with
 Mascarpone
 Buttercream **83**
 Triple-Marble Pound Cake **103**

FILLINGS, FROSTINGS, GARNISHES, AND GLAZES

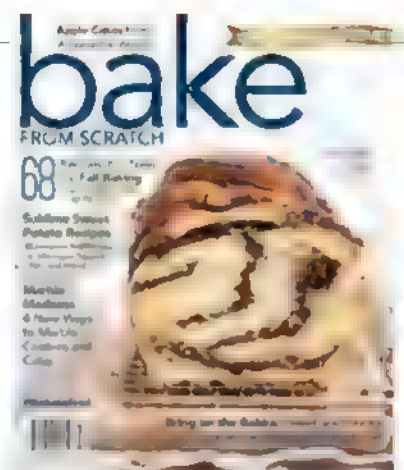
Beer Cheese Filling **91**
 Buttermilk Glaze **82**
 Chai Filling **43**
 Chai Streusel **43**
 Chocolate Cream Cheese Icing **101**
 Chocolate Filling **44**
 Cinnamon-Brown Sugar Glaze **80**
 Cinnamon Crumb Topping **69**
 Classic Whipped Cream **60**
 Mascarpone Buttercream **84**
 Sage Butter **42**
 Sparkling Wine Glaze **54**

on the cover

Chocolate Babka
 page 43

PHOTOGRAPHY BY

NICOLE DU BOIS
 RECIPE DEVELOPMENT BY
 LAURA CRANDALL
 FOOD STYLING BY
 VANESSA ROCCHIO
 STYLING BY
 SIDNEY BRAGEL



Vanilla Bean Meringue **85**
 Vanilla-Crème Fraîche Glaze **55**

PASTRIES, PIES, AND TARTS

All Buttah Pie Dough **59**
 Banana Coconut Cream Pie **63**
 Beer Cheese Pretzel Tart **91**
 Black Forest Pie **59**
 Blueberry Lemon Meringue Pie **62**
 Dark Chocolate Black-Bottom Base **60**
 Mile-High Creamy Apple Pie **64**
 Sweet Potato Hand Pies **80**
 Sweet Potato Tart **85**

MISCELLANEOUS

Chai Spice Mix **25, 98**
 Simple Syrup **44**
 Sparkling Wine Syrup **54**

RESOURCES

Page 2
 Photo by Mark We nberg

Editor's Letter
 Page 9 Brian's work table is the "CLUCE" Cucina
 Elegante from John Boos featuring the maple top
 with drop leaves. Availab e at johnboos.com.

Hot from the Oven
 Page 15
 Blackhole Bakery images courtesy of Sukhmeet
 Kamboj. So omon Bagel Company images courtesy
 of Jeffrey Wang. Cookie Society images courtesy of
 Cookie Society

Page 16
 Chal enger Bread Pan images courtesy of Jayien Prater.

Baker Spotlight
 Page 19
 Chocolate Cake Charleston image courtesy of Theo
 Milo Photography. Headshot courtesy of Christen
 Reese

VANILLA PUMPKIN SPICE BARS

The warm spices and comforting autumn flavors in these frosted cakey bars are made even more aromatic with Heilala Vanilla.

Makes 12 bars

- 1 cup (220 grams) firmly packed light brown sugar
- $\frac{3}{4}$ cup (170 grams) unsalted butter, melted
- $\frac{1}{3}$ cup (67 grams) granulated sugar
- $1\frac{1}{2}$ cups (366 grams) canned pumpkin
- 3 large eggs (150 grams), room temperature
- $1\frac{1}{2}$ teaspoons (6 grams) Heilala Pumpkin Spice Vanilla Extract
- $1\frac{1}{2}$ cups (188 grams) all-purpose flour
- 1 teaspoon (5 grams) baking powder
- $\frac{3}{4}$ teaspoon (3.75 grams) baking soda
- $\frac{3}{4}$ teaspoon (2.25 grams) kosher salt
- $\frac{3}{4}$ teaspoon (1.5 grams) ground cinnamon
- $\frac{1}{2}$ teaspoon (1 gram) ground nutmeg
- $\frac{1}{2}$ teaspoon (1 gram) ground ginger
- $\frac{1}{4}$ teaspoon ground cloves
- $\frac{1}{4}$ teaspoon ground allspice
- Pumpkin Spice Cream Cheese Frosting (recipe follows)
- Garnish: ground cinnamon, finely chopped toasted pecans

1. Preheat oven to 350°F (180°C). Line a 13x9-inch baking pan with parchment paper, letting excess extend over sides of pan.
2. In a large bowl, whisk together brown sugar, melted butter, and granulated sugar until well combined. Add pumpkin, eggs, and Pumpkin Spice Vanilla Extract, stirring until combined.
3. In a medium bowl, sift together flour, baking powder, baking soda, salt, cinnamon, nutmeg, ginger, cloves, and allspice. Gradually add flour mixture to sugar mixture, whisking just until combined. (Batter will be smooth.) Pour batter into prepared pan. Using a mini offset spatula, smooth batter into an even layer. Run the tip of a knife through batter to help release any large air bubbles. Tap pan on counter 2 to 3 times to level batter.
4. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool completely in pan. Spread Pumpkin Spice Cream Cheese Frosting in an even layer on top of cooled bars. Cover and refrigerate until frosting is set, at least 30 minutes. Using excess parchment as handles, remove from pan, and cut into bars. Garnish with cinnamon and pecans, if desired.

PUMPKIN SPICE CREAM CHEESE FROSTING

Makes about 3 cups

- 8 ounces (226 grams) cream cheese, softened
 - $\frac{1}{2}$ cup (113 grams) unsalted butter, softened
 - 1 teaspoon (4 grams) Heilala Pumpkin Spice Vanilla Extract
 - $\frac{1}{4}$ teaspoon kosher salt
 - 1 pound (454 grams) confectioners' sugar
1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and butter at medium-low speed until smooth and creamy, about 1 minute. Add Pumpkin Spice Vanilla Extract and salt, and beat until combined. Reduce mixer speed to low, and slowly add confectioners' sugar, beating until combined. Increase mixer speed to medium, and beat until fluffy, about 1 minute.

Pumpkin spice and vanilla is everything nice

If you can't get enough of this fall flavor, you'll love Heilala Pumpkin Spice Vanilla Extract.

We've combined the warm, comforting, spicy notes of cinnamon, nutmeg, ginger, pimento, and orange with silky smooth pure vanilla for an irresistible combination.

While adding it to pumpkin pie or cookies is a no-brainer, it also adds an immediate flavor hit to so much more.



4 ways to spice up your life

Milkshakes with a seasonal twist

Blend together ice cream, milk, pumpkin puree, and a generous splash of Pumpkin Spice Vanilla Extract until smooth. Pour into your favorite glass and top with lashings of whipped cream and caramel sauce for an indulgent finish.

Vanilla Pancakes for the holidays

Incorporate a teaspoon of Pumpkin Spice Vanilla Extract into your favorite pancake batter before frying for a hit of flavor and aroma.

Overnight Oats for a healthy start

Mix together, rolled oats, milk, pumpkin puree, vanilla syrup, yoghurt and a dash of Pumpkin Spice Vanilla Extract and store in the fridge overnight. Enjoy the next morning with a granola topping of your choice.

Mulled wine to sip on cooler evenings

Bring apple juice, superfine sugar and a drizzle of Pumpkin Spice Vanilla Extract to a simmer in a large pot, stirring until the sugar has dissolved. Add the wine and reduce heat. Serve hot on a cold evening by the fire.

20% off Heilala* at
heilalavanilla.com



Use coupon code:

BFSSEPT20

*Valid through Dec 31st 2020



For fragrant Fall
flavored pancakes,
add a teaspoon of
Pumpkin Spice Vanilla
Extract to the batter

FALL'S FRESH FINDS

FROM A SPECIAL-ORDER COOKIE EMPIRE NOW TURNED FRISCO, TEXAS, BAKERY TO A NEW COOKBOOK USING AGES-OLD TECHNIQUES, THIS IS THE SWEETEST NEWS FROM AROUND THE BAKING WORLD

BAKING NEWS

THE BRIGHT SIDE

While it felt like the world was standing still during the COVID-19 pandemic, some bakeries opened their doors for the first time to lines of cooped-up customers. From a California bakery pushing out New York bagels to a Texas cookie connoisseur, these bakers didn't let the pandemic rain on their opening-day parade.

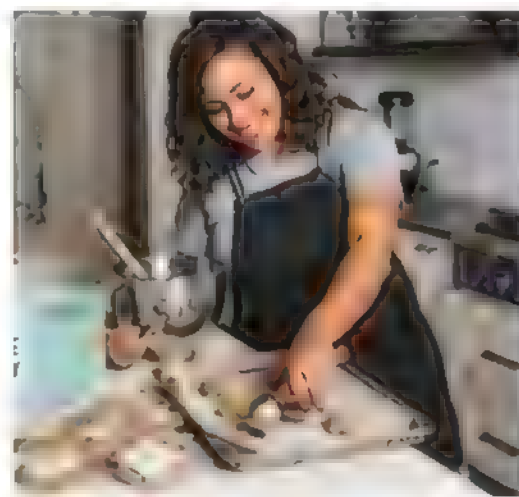
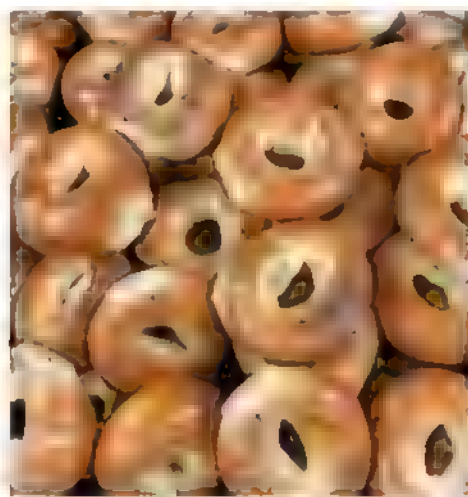
BLACKHOLE BAKERY, KANSAS CITY, MISSOURI

On April 1, the Kansas City, Missouri, community came through for Jason Provo and Blackhole Bakery, which opened its doors for the first time eight days after the city's stay-at-home order began. Though Jason, the bakery's owner, considered postponing opening until after the pandemic was over, he decided to stay on schedule and keep moving forward out of concern for his employees. He knew he could at least count on family and close friends to show up at his new bakery's opening. Fortunately, Jason wasn't quite right—the whole community showed up, masks and all. Customers continued to pour in to pick up boxes of treats to pass out to their socially distancing neighbors and friends, proving Kansas City is the kind of hometown you can rely on. Blackhole Bakery is now a resilient player in the city's bakery scene, known for its bright, accessible spin on classic European pastry. It wasn't the splashy debut Jason dreamed of, but in a bittersweet twist of fate, reality far surpassed his fantasy. For more information, visit blackholebakery.com.



SOLOMON BAGEL COMPANY, SAN DIEGO, CALIFORNIA

Jeffrey Wang is a serious bagel authority. After immigrating to the US in 1980, Jeffrey fell in love with bagels and their addicting crispy yet chewy texture. He honed his skills in New York delis, where he learned his signature bagel method: proof, kettle-boil, cold water bath, bake. When he relocated to San Diego, California, Jeffrey missed those authentic Big Apple bagels, so Solomon Bagel Company was born. After two years of construction on his storefront, he was ready to open his doors in early April. Just days before the scheduled soft opening, stay-at-home orders were enacted across the state of California in response to the rise of the new coronavirus. Rather than postpone the opening, Jeffrey wanted to show up for his city, which promised to show up for him. "Due to COVID-19," Jeffrey said, "the community was more supportive than ever of local businesses." When opening day came, the people made good on their word, with a line of socially distanced customers wrapped around the block, hungry for bagels and showing some much-needed love for a homegrown bakery. For more information, visit solomonbagels.com.



COOKIE SOCIETY, FRISCO, TEXAS

Marissa Allen got her start in recipe development when she started her blog, *First and Full*. At the time, her husband, Jeff, was playing in the NFL and his teammates had an ongoing obsession with Marissa's cookies. As the cookie requests started rolling in, Marissa and Jeff decided it was time to turn this cookie hobby into a business. After a few years baking custom made-to-order cookies, Marissa and Jeff opened their brick-and-mortar cookie boutique, Cookie Society, on April 18. Luckily, the cookie lovers of Frisco, Texas, didn't have to wait until the stay-at-home order was lifted to patronize the shop, as Cookie Society's store is already a to-go model. The shop offers 26 cookie flavors and counting, plus more for special order. For more information, visit cookiesociety.com.

TEST KITCHEN FINDS

MAKE IT MINI WITHOUT A MESS

Say goodbye to balancing mini loaf pans on oven racks and baking sheets. Handling mini loaf pans is easier than ever with USA Pan's strapped set of mini loaf pans. Because the pans are attached, you no longer have to handle each pan individually and can lift and take all four pans in and out of the oven with ease.

Available at usapan.com, \$25.99

BETTER BREAD: ARE YOU UP TO THE CHALLENGE?

Created by baker and entrepreneur Jim Challenger, the Challenger Bread Pan promises to help you bake better bread in your home oven. Made of thick cast iron, the pan features a shallow base for easy dough loading, a large domed lid for rising dough, a tight seal to trap steam, and conveniently placed handles for easy maneuvering from oven to countertop. Proudly hand-crafted and hand-seasoned in the USA, these pans are made to last generations.



Brooke Bell, our vice president of culinary and custom content, says, "The Challenger Bread Pan is worth its weight in crusty loaves for home bread bakers. From the brilliantly placed handles to the flat surface that makes adding dough a dream, the design of this bread pan is truly genius."

Available at challengerbreadware.com, \$295

WHAT'S THE SCORE?

This Zatoba Walnut Bread Lame is a beautiful and useful tool for home bakers. Lame is French for "blade," and this is what professional bakers use to score loaves and boules. This is one secret to getting those gorgeous, bakery-style loaves right from your home oven!

Available at challengerbreadware.com, \$37.95



PARCHMENT WHO?

One of our favorite kitchen brands is back with the perfect alternative to fussy rolls of parchment paper and foil. GIR's reusable silicone baking mats come in full and half sheet pan sizes, or can be cut to fit any size, making them a convenient and eco-friendly tool in the kitchen.

Available at gir.co, \$8.95 for 9x12 baking mat, \$13.95 for 12x17 baking mat

BAKE SIMPLE CAKES WITH A SHOWSTOPPING SWIRL

Take your Bundts from ordinary to inspired with one of the newest pans from Nordic Ware. The 10-cup Swirl Bundt Pan was modeled after a traditional kugelhupf pan but features an elegant swirl shape that elevates even the simplest of cakes.

Available at williams-sonoma.com, \$38



TRENDING TOMES

YOUR ONE STOP FOR ONE-PAN BAKES

Hot from the kitchen of Edd Kimber, *Bake from Scratch* contributor and the first-ever winner of *The Great British Bake Off*, *One Tin Bakes* offers recipes for everything from cookies and cakes to breads and more, all baked in a trusty 13x9-inch baking pan. Perfect to reference for weeknight baking or a quick treat, this cookbook proves that a showstopping bake doesn't always require massive kitchen cleanup.

Available at your local bookstore or online on September 1, \$22.99

ENJOY COZY FARMHOUSE BAKING WITHOUT THE FARM

Bake through the seasons right alongside Kelsey Siemens, founder of the *Farmer's Daughter* blog and a full-time apple farmer on her family's farm in British Columbia. The *Farmer's Daughter Bakes* brings readers into Kelsey's farmhouse kitchen to bake up cozy sweets inspired by the year-long harvest. Bakers will be inspired by stories from the farm, heirloom recipes, and tips for baking with seasonal produce.

Available at your local bookstore or online on October 13, \$22.99

OLD-WORLD BAKES WITH NEW-WORLD FLAIR

New from the kitchen of Instagram star Bryan Ford (@artisanbryan) comes his first cookbook, *New World Sourdough*. From start to finish, Bryan walks readers through every step with his inviting, nontraditional approach to home baking. This cookbook pays special attention not only to instruction and technique but also to developing your own instincts in the kitchen.

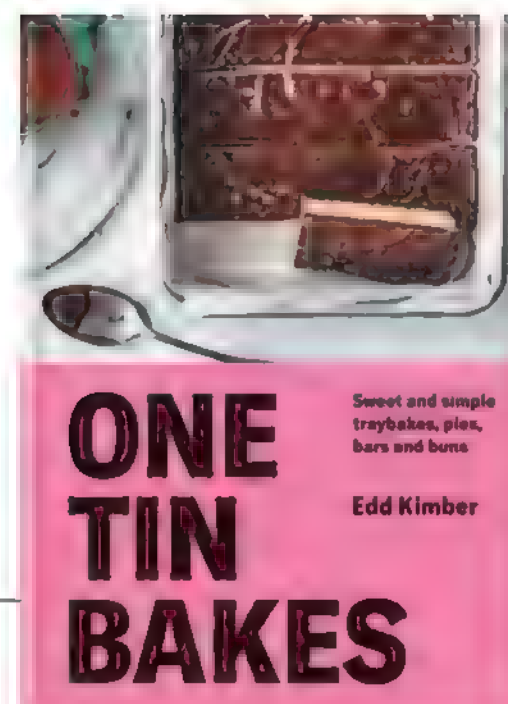
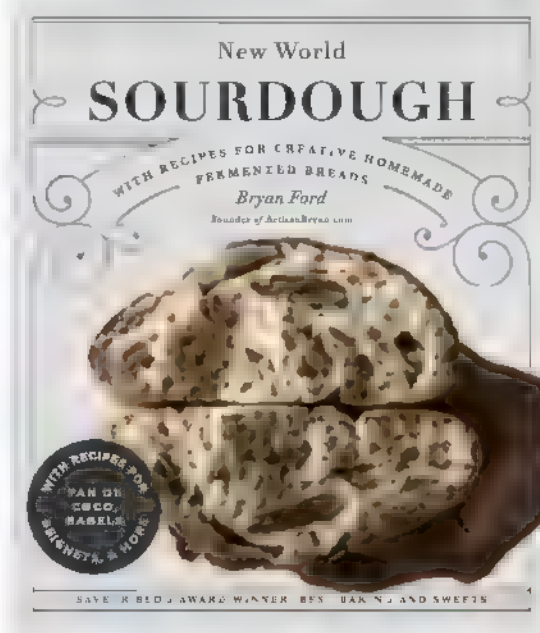
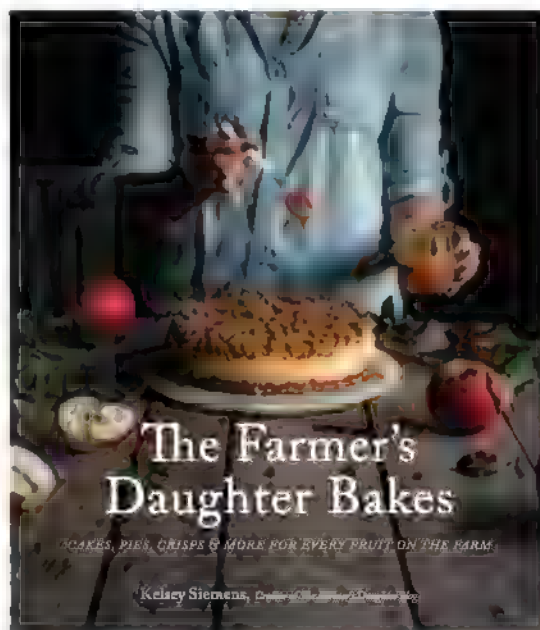
Available at your local bookstore or online, \$27.99



A PASSPORT TO PÂTISSERIE

French cooking authority Larousse is back with the ultimate expert guide to pastry, pâtisserie, and baking. Using their trademark reference book style, *Larousse Patisserie and Baking* includes more than 200 recipes, plus workshops on different types of pastry, handling chocolate, making jam, and more. With recipes for simple everyday desserts and special occasion showstoppers, this cookbook will quickly become your most-used kitchen tool.

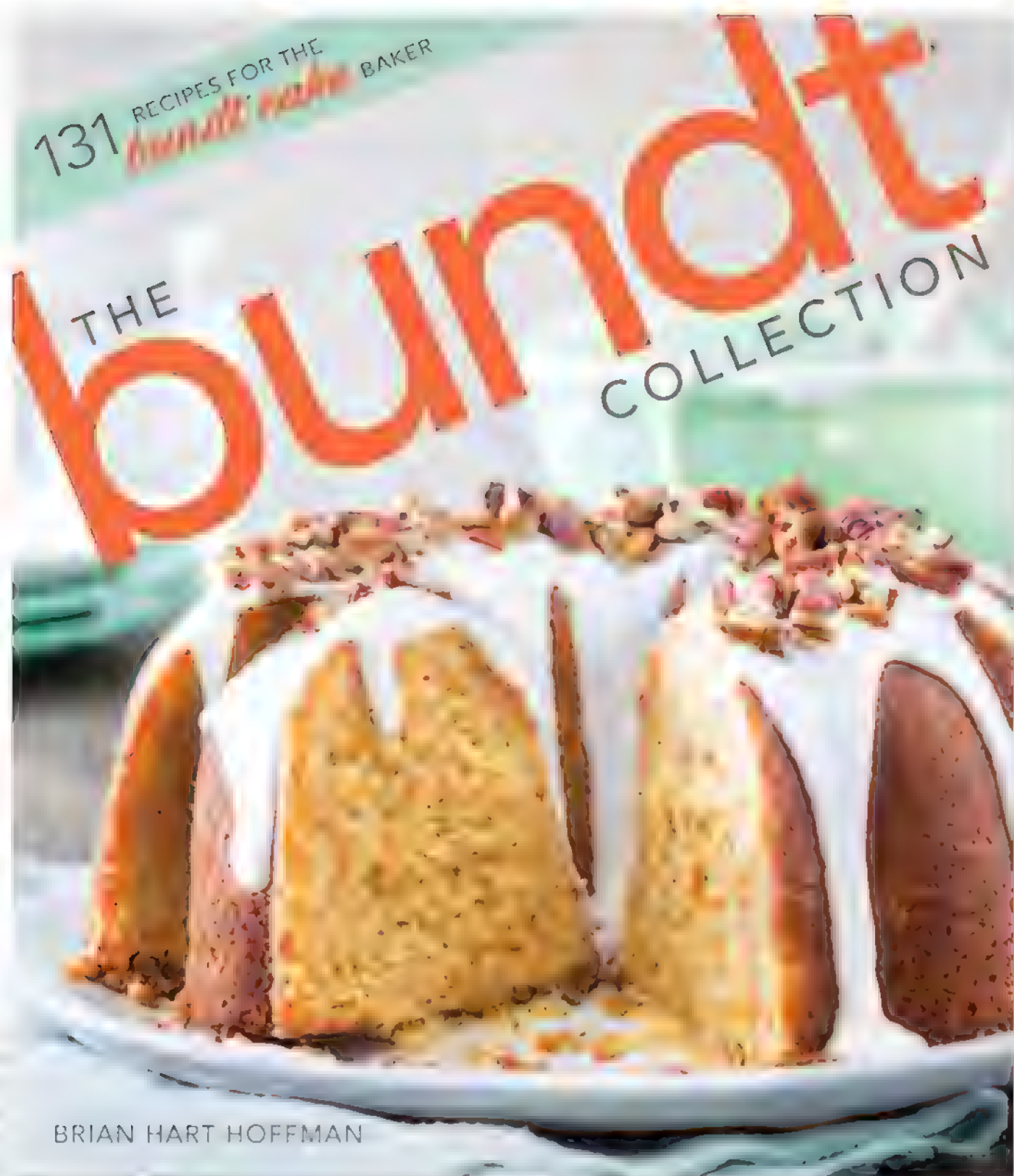
Available at your local bookstore or online on September 1, \$55



EASY TREATS FROM PANTRY TO PASTRY

If you've ever wanted to wow your guests with authentic Parisian pastry, this is the cookbook for you. In *Petite Patisserie*, Christophe Felder and Camille Lesecq devote every page to the delicate, charming treats that are a staple of neighborhood pâtisseries across France. The book begins with a section of 27 base recipes, giving home bakers an arsenal of pastry experience, before delving into more complex recipes. In addition, each recipe comes with step-by-step decorating tips and even suggestions for vegan and gluten-free alternatives. This petite package is as helpful as it is sweet.

Available at your local bookstore or online on September 15, \$45



PREORDER
NOW

THE bundt COLLECTION

This compendium of Bundt cakes features more than 100 recipes, tips, and techniques to help bake the perfect cake. The shape that launched a thousand cakes, the Bundt pan offers the flawless mold for decadent, dense cakes destined for thick glazes and syrup soaks. Whether you're looking for an exciting update, like our Peanut Butter and Jelly Swirl Bundt Cake, or a steadfast standard, like the classic Chocolate Kugelhopf, we have a ring-shaped delight for you.

**NEW
BOOK!**

3 EASY WAYS TO ORDER



HOFFMAN MEDIA STORE
P.O. BOX 8510 • BIG SANDY, TX 75755



800-361-8059



BAKEFROMSCRATCH.COM/BUNDT

SHOP OUR ENTIRE
BAKE FROM SCRATCH COLLECTION AT
BAKEFROMSCRATCH.COM/SHOP.

CODE: 83PCK20

BAKER SPOTLIGHT: THE CHOCOLATE CAKE CONNOISSEUR

CHRISTEN REESE OF CHOCOLATE CAKE IN CHARLESTON, SOUTH CAROLINA, IS THE BRAINS BEHIND ONE OF THE LOWCOUNTRY'S FAVORITE BAKES: CHOCOLATE CAKE. CHRISTEN'S SPECIALTY CAKES, PARTICULARLY HER CHOCOLATE CAKE, HAVE EARNED COUNTLESS ACCOLADES, AND RIGHTLY SO. EACH ONE HAS TIMELESS FLAVOR, A TENDER CRUMB, AND BALANCED SWEETNESS ACHIEVED WITH SIMPLE INGREDIENTS. HERE, WE CHAT ALL THINGS CAKE WITH CHRISTEN, WHO SHARES HOW CHOCOLATE CAKE IS AN ODE TO THE SIMPLE, NOSTALGIC FLAVORS OF HOME.



When did you first start baking?

Christen Reese: I have always had a hobby of baking. But in the beginning of my adult life, I followed down the path of my art history degree and had a slew of jobs in art and architecture. When I moved to Charleston,

South Carolina, I moved specifically to be a part of the art preservation community. But following advice from my mother, I also started baking chocolate cake in my home kitchen for family and friends.

Why chocolate cake?

CR: It's just what I know. When I first started baking cakes, all I knew was chocolate cake. I wasn't looking to start a bakery business. I always wanted to keep a simple perspective and leave it to what I know how to do. Over time, I've added a few more flavors, like red velvet, carrot, and lemon, but chocolate cake is always my biggest seller. It's the name of my business, after all!

What inspired your chocolate cake recipe?

CR: I found a recipe years ago when I started baking, and that's what I stuck to in the beginning. But over my 12 years of baking this chocolate cake, I've tweaked it so much that it's become my own. It's amazing how that happens!

What has been the most gratifying part of turning your hobby into a business?

CR: What I really treasure are the relationships that I've made. For example, I have made graduation cakes for an entire family! All of the

kids went to college in Charleston, and I made them cakes for each graduation. I have a lot of clients like this, and I think the relationships I've built make a big difference. When you're baking for someone special, the cake is bound to turn out better.

Chocolate Cake is uniquely suited for social distancing. How has business been during the stay-at-home order?

CR: Business as usual, only bigger! I don't have a storefront; it's special order and pick up as well as shipping nationwide. My biggest base is Charleston, but my chocolate cakes are loved far beyond the Lowcountry. During the pandemic, I haven't missed a beat.

What is your favorite thing to bake, other than chocolate cake?

CR: One of my favorite desserts is pie, and I love buttermilk pie! I have been perfecting my basic piecrust and enjoy baking this Southern classic any chance I get.

You can get Christen's chocolate cake delivered right to your door. To place an order, email christen@chocolatecakecharleston.com or call 843-853-0436. 📍



IT'S ALWAYS A GOOD TIME TO MAKE SOMEONE HAPPY.

The sugar is new. The reasons to bake are not. Whatever the occasion, enjoy it more freely with Domino® Golden Sugar. With the same great taste and texture as granulated white sugar, but less processed, you can use it cup for cup in all your favorite recipes. **Go better. Go Golden.™**

Try less processed Domino® Golden Sugar. Visit BakeWithGolden.com.



FRENCH DEMI BAGUETTES

Bring the art of boulangerie home with a helping hand from the SHARP SuperSteam+™ Built-In Wall Oven.

Makes 3 baguettes

Poolish:

- $\frac{3}{4}$ cup (95 grams) bread flour
- $\frac{1}{3}$ cup plus 1 tablespoon (95 grams) water, room temperature (70°F/21°C)
- $\frac{1}{8}$ teaspoon instant yeast

Dough:

- $1\frac{1}{2}$ cups (169 grams) bread flour
- $\frac{1}{3}$ cup plus 1 tablespoon (95 grams) cool water (60°F/16°C)
- $1\frac{1}{4}$ teaspoons (3.75 grams) kosher salt
- $\frac{3}{4}$ teaspoon (2.25 grams) instant yeast

1. For poolish: In a medium bowl, combine flour, $\frac{1}{3}$ cup plus 1 tablespoon (95 grams) room temperature water, and yeast. Using your hand, stir until well combined and no dry spots remain, stopping to scrape sides of bowl. Cover bowl with plastic wrap; let stand at room temperature for 6 to 8 hours. (Mixture should be ripe and bubbly.)
2. For dough: In the bowl of a stand mixer fitted with the paddle attachment, combine poolish, flour, $\frac{1}{3}$ cup plus 1 tablespoon (95 grams) cool water, salt, and yeast. Beat at low speed just until dough comes together, stopping to scrape sides of bowl. (Dough may still look shaggy.) Switch to the dough hook attachment; beat at low speed until elastic, about 2 minutes. (Dough will not be smooth at this point.)
3. Spray a medium glass bowl with cooking spray. Place dough in bowl. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until dough is soft and smooth, 2 hours, folding gently every 30 minutes. (To complete a folding sequence, grab underside of dough, stretch it upward, and gently press into center

of dough, repeating this motion 3 more times around bowl.) After fourth and final folding sequence, let dough stand for 10 to 15 minutes.

4. Turn out dough onto a very lightly floured surface; divide dough into 3 portions (about 147 grams each). Working with 1 portion at a time, use your fingertips to gently press dough into a 5x2 $\frac{3}{4}$ -inch rectangle, about 1 inch thick; place dough horizontally on counter. Take top edge of dough, and gently stretch and fold top third toward center, sealing with your thumbs; take bottom edge of dough, and gently stretch and fold over first fold to top of dough, sealing with your thumbs. Roll dough portion over so seam side is down. Set aside, and cover with a greased sheet of plastic wrap. Repeat with remaining 2 portions of dough. Let dough stand for 15 minutes after shaping.
5. Spray a (16x9-inch) 3-well French baguette pan with cooking spray. (While this pan will lend the best results, you can also use a shallow baking pan or rimmed baking sheet.)
6. Work with 1 portion at a time, keeping other portions covered. Only lightly flouring surface as needed, gently shape dough into a 6 $\frac{1}{2}$ x2 $\frac{1}{2}$ -inch rectangle; place portion horizontally on counter. Take top edge of dough, and gently stretch and fold top third toward center, pressing to seal. Take bottom edge of dough, and gently stretch and fold bottom third of dough to meet first fold in center, sealing with your thumbs. Moving from left end to right end, use your right thumb to depress along center of

dough while folding dough horizontally in half along seam; use the side of your left thumb to firmly seal edges together. Roll and shape dough as needed into an evenly thick 11 $\frac{1}{2}$ -inch log with tapered ends. Place baguette, seam side down, on prepared pan, covering with a sheet of greased plastic wrap. Repeat with remaining dough.

7. Place 1 tray on lower level of SHARP SuperSteam+™ Built-In Wall Oven (SSC2489DS); set to Manual/Steam Proof/100°F. Place baguette pan on top of tray in oven; set SHARP SuperSteam+™ Built-In Wall Oven (SSC2489DS) to 10 minutes/Start. Proof baguettes for 10 minutes.

8. Remove baguette pan from oven. Set SHARP SuperSteam+™ Built-In Wall Oven (SSC2489DS) to Manual/Steam Bake/Breads/425°F/20 minutes/Start.
9. Cover baguettes with a greased sheet of plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until puffed and nearly doubled in size, 8 to 16 minutes. Remove plastic wrap; using a lame or a very sharp paring knife, score bread with 6 long diagonal cuts. Place baguette pan on top of tray in preheated oven. Press Start.
10. Bake for 20 minutes until baguettes are golden brown and crusty. Let cool completely on a wire rack before serving or storing.



SHARP®

Simply Better Living

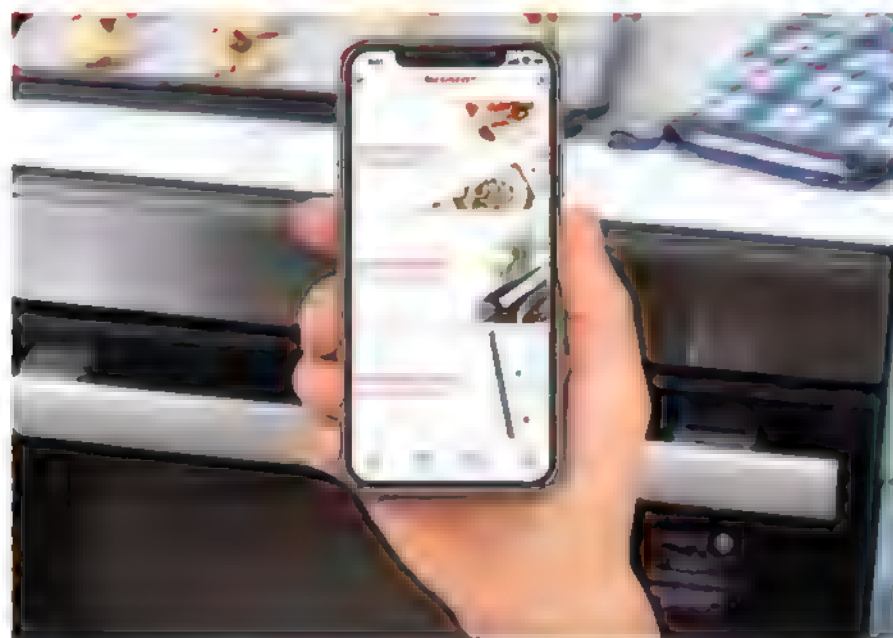


SUPERSTEAM+™ BUILT-IN WALL OVEN

SSC2489DS

The Sharp® SuperSteam+ Built-In Wall Oven is the start of a cooking revolution. With Wi-Fi enabled IoT features, the innovations within this steam oven are a perfect match for modern cooking needs.

While regular steam only reaches 212°F, the SuperSteam+ oven can create superheated steam up to 485°F. Steam this hot can roast meats and caramelize sugars so your food can be brown and crispy on the outside, tender and juicy on the inside. With the Sharp SuperSteam+ Oven, you can grill without smoke, roast without drying, and get the roasty-toasty, tasty results you desire.



SEE FOR
YOURSELF



Get started right away with built-in recipes and download the Sharp SuperSteam+ Oven app* to enable the smart features and access custom recipes powered by SideChef.

The new Sharp SuperSteam+ Built-In Wall Oven features Steam Bake for superior breads, and Water Bath for cheesecakes, custards and puddings.

www.sharpusa.com | simplybetterliving.sharpusa.com

*Mobile Application and Home Assistant Skill available upon commercial release © 2020 Sharp Electronics Corporation. All rights reserved. Sharp, Supersteam™ Oven and all related trademarks are trademarks or registered trademarks of Sharp Corporation and/or its affiliated entities. Product specifications and design are subject to change without notice. Internal capacity calculated by measuring maximum width, depth and height. Actual capacity for holding food is less.

from the pantry

CHAI SPICE

THIS BLEND OF WARM INDIAN SPICES BRINGS SWEET HEAT TO THE BAKER'S PANTRY



BY KYLE GRACE MILLS
STYLING BY CAROLINE BLUM



When considering all the possibilities chai spice can lend your baking, it might be best to think of an iconic line from poet Walt Whitman: “I contain multitudes.” At once sweet and spicy, bold and complementary, chai spice offers a powerful blend of flavors, from cinnamon to cardamom, that can stand happily alone or enhance existing tastes. But how did this blend of traditional Indian spices become one of the most popular in American baking? Join us on a journey from the Indian tea stalls to the American home cupboard.

What Americans call “chai” or “chai tea” is more accurately called “masala chai” in its homeland of India. A marriage between earthy black tea and spices, masala chai is a relatively new addition to the ancient tradition of Indian cuisine. In order to break up China’s monopoly over the tea trade in the 1800s, British companies began transforming the Indian region of Assam into a massive tea agricultural center, eventually expanding into Ceylon (present-day Sri Lanka). By the 1900s, the majority of the UK’s tea came from India. The people of India were not as enraptured with tea themselves, relegating it to the role of herbal remedy rather than a delicious beverage. To create a market within India, the British-owned Indian Tea Association ran a blitz campaign in the early 20th century centered around offering laborers “tea breaks” during the workday, a point of respite built around the consumption and, thus, purchase of tea. The ploy worked, in a fashion. The locals

did start drinking tea—but their own spiced version of it. Heavy with milk and jaggery (unrefined cane sugar) and infused with their indigenous spices, masala chai called for considerably less tea than a traditional British cuppa. Still, masala chai has remained a popular beverage throughout India.

Masala chai varies from region to region in India. Order one from a *tapri* (a roadside tea stall) in Mumbai and you’re bound to get cutting chai, a strong masala chai served in half-sized glasses, called cutting glasses. Order another one from a *chai wallah* (a person who makes and/or sells tea) somewhere else, and you can find tulsi masala chai, a spiced tea that makes the most of the tulsi herb, also called holy basil. In Kashmir, they substitute the typical black tea with gunpowder green tea. Most variations depend on changes to the spice blend, also known as *karha*. The base *karha* almost always contains cardamom and ginger, but cinnamon, cloves, black pepper, star anise, and fennel seeds often work their way in, depending on local availability and tradition. Either way, each spice must be a “warming spice,” one that increases blood flow and raises internal temperature. The classic mix of ginger and cardamom working in concert with other complementary spices has proven to be an enduring formula. By the ’90s, masala chai had

made a place in tea and coffee shops around the world, when masala chai took on the all-encompassing name “chai.”

Chai spice may seem synonymous with tea (the word “chai” in fact means “tea” in Hindi and Urdu), but it works well in many other forms, particularly baking. Chai spice is an excellent alternative to spices called out in a recipe. Anything that requires one of the “pie spices,” whether apple pie spice or pumpkin pie spice, can have chai spice used in its place. Even cakes, breads, and pies that call for a heavy dose of cinnamon can get a boost from subbing in chai spice, which often has cinnamon within its blend. Recipes that call for no spice at all can be made winningly aromatic with a dash of chai spice. Consider adding a tablespoon or two of chai spice to your favorite vanilla pound cake recipe to see the wonders that chai can bring to a simple cake. Chai pairs beautifully with vanilla, a natural companion to vanilla’s sweet floral flavor. From blondies to sugar cookies, any baked good that relies heavily on vanilla can handle the warm heat of chai spice.

Unsurprisingly, chai spice also plays a nice part in infusions. Infuse your hot milk with chai spice before using it to create custard, crème pâtissière, and more with the seductive bite of warm chai. Its heat works as a welcome counterbalance to the rich, creamy element of these egg yolk-packed and cream-thickened desserts. Case in point, our Chai Marble Cheesecake (page 98), a recipe that uses the spice to cut the tangy richness

of the classic cheesecake formula. Beyond infusions, chai spice can simply be mixed into other elements that don’t get baked. Add a teaspoon or two to an American buttercream to taste a complicated heat, or stir it into a crunchy streusel. (See our Chai Streusel Babka, page 41.) Finally, consider a fried doughnut that may get a generous roll in cinnamon-sugar. Now, imagine the possibilities to be had from rolling your still-hot doughnut in a blend of chai spice and sugar instead.

Chai spice has as much place in your teacup as in your accompanying scone. Wherever it ends up, you’ll be rewarded with the scents and flavors of Indian spices that heighten everything from the very vanilla to the stunningly complex.

CHAI SPICE MIX

Makes about $\frac{1}{3}$ cup

For our all-purpose chai spice blend, we opted for a quintuplet of classic ground spices: cinnamon, ginger, cloves, cardamom, and black pepper.

- 3 tablespoons (18 grams) ground cinnamon
- $1\frac{1}{2}$ tablespoons (9 grams) ground ginger
- 1 tablespoon (6 grams) ground cloves
- $\frac{1}{2}$ tablespoon (3 grams) ground cardamom
- $\frac{1}{2}$ tablespoon (3 grams) finely ground black pepper

1. In a small bowl, stir together all ingredients. Store in an airtight container for up to 2 months.



WHO'S WHO OF CHAI SPICE

An intimate look at the spices that make up the classic chai spice

CINNAMON: Chai spice mixes in the US make more use of cinnamon than traditional Indian masala chai does, but cinnamon's gentle combination of heat and sweetness makes it a natural addition to the blend. The dried bark of the cinnamon tree, cinnamon bought in the US is often the cassia variety, stronger and spicier than Sri Lankan cinnamon, which can have floral and clove notes.

CARDAMOM: The signature spice in most chai blends, cardamom is the third most expensive spice in the world. Indigenous to the mountains of southwest India, cardamom was grown only in India until the 1900s. The word "cardamom" comes from the Arabic for "to warm" and imparts sweet spice that has herbal, citrusy notes.

CLOVE: One of the strongest spices, clove is so potent that its pressed oil has a numbing quality to our taste buds. Clove has a special place in many famous spice mixes, from Chinese five-spice powder to Moroccan *ras el hanout*. Its taste is similar to that of nutmeg but markedly spicier and more intense.

BLACK PEPPER: A berry that grows on a vine, black pepper is harvested while the peppercorn is still green, but it darkens to black once purified and dried. Pepper packs heat, of course, but it also lends an understated woody floral note to the spice mix. Store your peppercorns in a cold, dark place because heat and light can leech the spice of its pungency.

GINGER: As important as cardamom to the essential chai spice blend, ginger is distantly related to the banana and is the rhizome of a tropical plant. South Indian ginger, the ginger traditionally used in masala chai, has a lemony citrus undertone. Ground ginger has a stronger, more pungent flavor than fresh but mellows considerably when heated.

FENNEL SEED: Mildly sweet and imparting the fresh flavor of licorice, fennel seeds are often chewed in India after a meal as a breath freshener. Ground fennel seed doesn't always make it into the regular chai spice blends, but when it does, it adds a nice anise note to the mix. It's a less expensive alternative to anise in baking and an excellent addition to chai spice.

STAR ANISE: Like fennel seed, star anise can add a licorice note to chai spice. Simmered whole in poaching liquid or ground into a fine powder, star anise is common in Asian cuisines, including Vietnamese pho dishes and recipes using Chinese five-spice powder.

CORIANDER SEED: Although often used in savory dishes—it's a key flavor in American-style hot dogs—with its slightly sweet floral and citrus notes, coriander works well in many sweet spice blends, including chai spice. For the best flavor, toast whole coriander seeds in a dry skillet before grinding them. Toasted coriander has an increased pungency and flavor.

BAKE WITH CHAI

In this issue, don't miss:

Chai Streusel Babka, page 41

Sweet Potato-Chai Scones, page 83

Chai Marble Cheesecake, page 98



retro redo

KOURABIEDES (GREEK WEDDING COOKIES)

A BAKE FROM SCRATCH EDITOR REMINISCES ON BAKING WITH HER
GRANDMOTHER, A SPECIAL COOKIE, AND A CELEBRATION OF LOVE



Buttery and coated in confectioners' sugar, *kourabiedes*, also known as Greek wedding cookies, are timeless, fitting for any time of year and any day of the week. Yet, when made for a wedding, baked in batches of 50 or more and carefully stacked on a serving tray to form a giant, glimmering white mound of crescents, they become especially beautiful. Baking is an act of love, but for me, what makes *kourabiedes* so remarkable is that they are made *in honor of love*, to celebrate it—something my *yia yia*, which means “grandmother” in Greek, has taught me to do every day.

When I would visit my *yia yia* and *papa's* (“grandfather” in Greek) house as a little girl, we'd bake *kourabiedes*. *Yia Yia* would tell me about the first time she was introduced to the cookies, on the day she married my *papa*, who was from a big Greek family, now more than six decades ago. All the local Greek relatives gathered for the reception on *Papa's* parents' farm in Mobile, Alabama, and brought amazing food. Aunt *Constadina* brought *kourabiedes*. *Yia Yia* never got to try one, so a few weeks later, Aunt *Constadina* brought her a fresh batch. After trying one cookie, *Yia Yia* promptly hid the rest under her bed so she wouldn't have to share them with anyone else. “It was selfish, but I had never tasted anything so delicious,” *Yia Yia* says. A few days later, she wanted to try making the cookies herself. Aunt *Constadina*, who spoke little English, talked

Yia Yia through the recipe, but *Yia Yia* had trouble understanding through her new aunt's thick Greek accent. The cookies came out hard as rocks, so she threw them out to the chickens—who, *Yia Yia* noticed, were unable to even peck into the cookies.

Yia Yia didn't have success baking *kourabiedes* until the early 1980s when she found a new cookbook called *A Southern Lady Cooks with a Greek Accent*, written by a local Greek woman in Mobile named *Sophia Clikas*. The collection of easy-to-follow traditional Greek recipes, including *kourabiedes*, from *Sophia* and other Greeks in the Mobile community quickly became a precious resource to *Yia Yia*, and has continued to be for her children and grandchildren. Recently, on my own copy of the cookbook, I noticed that on the cover under the title in smaller print, it says “A Love Story Cookbook.” In the book preface, *Sophia* writes, “Preparing a meal; baking cookies, cakes, bread . . . is saying to someone: ‘I care, I love you.’” When I meet the incredible man who will eat and compliment anything I bake (even if it isn't my best work), I know he'll be the one to enjoy the fresh batch of *kourabiedes* served at our wedding. And when I share a cookie with *Yia Yia*, I'll savor it, and maybe tell my granddaughter about it when we bake *kourabiedes* together one day.

—Sophia Jones, Managing Editor

THE REDO

CHAI GREEK WEDDING COOKIES

Makes about 25 cookies

We remixed the classic kourabiedes recipe by adding a touch of aromatic chai spice.

- 1 cup (227 grams) unsalted butter, softened
- 1¾ cups (210 grams) confectioners' sugar, divided
- 1 large egg yolk (19 grams)
- 1 tablespoon (15 grams) bourbon
- ½ teaspoon (2 grams) almond extract
- 2¾ cups (344 grams) all-purpose flour
- 2 teaspoons (4 grams) Chai Spice Mix (recipe follows)
- ½ teaspoon (2.5 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt

1. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at

medium speed until smooth and creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add ¼ cup (30 grams) confectioners' sugar, and beat until well combined, about 1 minute. Beat in egg yolk. Slowly add bourbon and almond extract, beating until combined.

3. In a medium bowl, whisk together flour, Chai Spice Mix, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. (Dough should be firm enough to shape but still soft.) Divide dough into 25 portions (about 25 grams each). Roll each portion into a smooth ball; roll each ball into a 3½-inch-long log. Shape each log into a “U,” and place on prepared pans.
4. Bake until tops are light tan and bottoms are lightly golden, 15 to 20 minutes. Let cool on pans for 5 minutes.

5. Place a sheet of parchment paper on work surface, and top with a wire rack. Place another sheet of parchment paper on work surface, and evenly dust with ½ cup (60 grams) confectioners' sugar.
6. Place half of cookies on confectioners' sugar-dusted parchment; sift ½ cup

(60 grams) confectioners' sugar on top of cookies. Using a fork, push confectioners' sugar around cookies to cover any bare spots. Lift cookies with fork, tapping on work surface to remove excess confectioners' sugar. Place on prepared rack, and let cool completely. Repeat procedure with remaining cookies and remaining ½ cup (60 grams) confectioners' sugar. Store in an airtight container for up to 4 days.

CHAI SPICE MIX

Makes about ½ cup

- 3 tablespoons (18 grams) ground cinnamon
- 1½ tablespoons (9 grams) ground ginger
- 1 tablespoon (6 grams) ground cloves
- ½ tablespoon (3 grams) ground cardamom
- ½ tablespoon (3 grams) finely ground black pepper

1. In a small bowl, stir together all ingredients. Store in an airtight container for up to 2 months. ☐

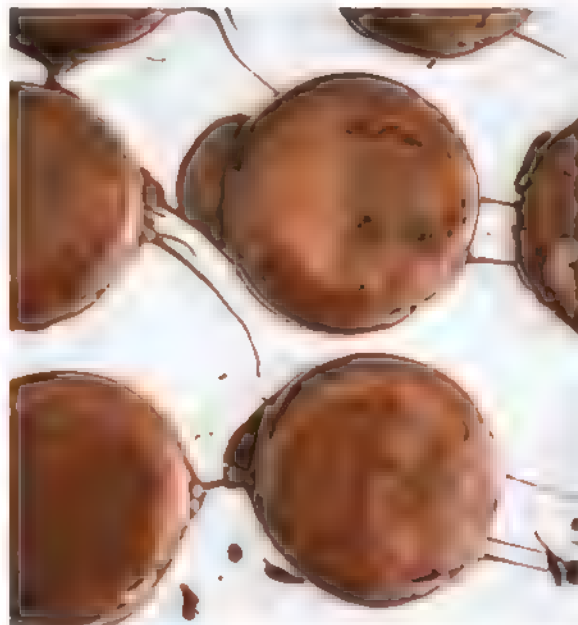
THE BIG



(COOKIE) BANG

THE REIGNING QUEEN OF THE PAN-BANGING COOKIE RENAISSANCE, SARAH KIEFFER, OFFERS AN EXCITING LOOK AT HER BRAND-NEW COOKBOOK, *100 COOKIES*

BY KYLE GRACE MILLS
PHOTOGRAPHY BY SARAH KIEFFER



It was the pan-bang heard 'round the world. In a Minneapolis, Minnesota, kitchen, a frustrated 15-year-old slammed down her baking sheet filled with still-puffy cookie dough balls. The cookies deflated and rippled, forming a frozen shockwave of crispy, caramelized cookie edges around a gooey, barely set middle. They were, in a word, revolutionary.

You probably know the teenage baker better as the adult she grew up to be, Sarah Kieffer, the brilliant mind behind *The Vanilla Bean Blog*. Sarah has become one of the faces behind an explosive cookie revival, beginning with her pan-banging cookie sensation. Even if you haven't tried the cookies yourself, you've seen their glorious wavy visage by the hundreds on Instagram, with professional and home bakers alike tackling the challenge. Now, with her latest cookbook, *100 Cookies* (Chronicle, August 2020), Sarah is picking up steam, adding a whole onslaught of pan-banging cookies to her repertoire, from snickerdoodle to rocky road to rum raisin—and that's just the pan-banging chapter. Packed within its dough-filled pages are inspired recipes like Marshmallow Peanut Butter Brownies, Oatmeal Cream Pies, and tricolor Neapolitan Cookies. This magnum opus on all things cookies began a long time ago, during what Sarah's family has dubbed her "cookie years."



When Sarah was 14, high school stresses pushed her into the safe haven of the kitchen, elbows-deep in cookie dough and with her nose stuck in community cookbooks like *The Mount-Hope Redemption Church Cookbook*. “I have a special place in my heart for those community cookbooks because they were like the prequel to what blogs have become today,” Sarah says. The recipes she tried by the dozens? Cookies, always cookies. “*The Mount-Hope Redemption Church Cookbook* alone had about 20 different chocolate chip [cookie] recipes, and I went through all of them.” Out of this exploration would come the first pan-banged cookie, but more important, Sarah’s passion for baking took root.

After college, Sarah would find herself working at numerous coffee shops, like Blue Heron Coffeehouse in Winona, where she would volunteer her cookie prowess to pump up the bakery. From these humble beginnings sprung a full-blown career, a frenzied time of creation where she started formulating and testing her own original recipes. Then, in a dramatic change of pace, Sarah went from spending 60 hours a week turning out flawless cookies to being a stay-at-home mom. “I had a newborn girl and wanted to be there for all those precious moments you can miss when in a bakery,” she says. But as the years went on and her baby grew into a toddler, Sarah found herself heeding the siren call of the kitchen. “My husband would come home from work,



and there would be 70 muffins on the counter,” Sarah says with a laugh. Her husband then suggested she channel her frenetic energy into a baking blog. “I needed something creative to do for my own mental health. Then what started out as a fun hobby slowly evolved into a job.”

The Vanilla Bean Blog rapidly picked up steam, culminating in Sarah’s first cookbook deal. As Sarah worked on the cookbook, *The Vanilla Bean Baking Book*, she returned to that golden yet unrefined idea of the pan-banging cookie she had made all those years ago. Months of testing went by; it was a noisy, albeit sweet, time to be a member of the Kieffer household. Quietly tucked inside pages of delicious recipes, it didn’t make a splash until Sarah used the recipe to promote her cookbook on her Instagram and blog. Soon, the recipe was an Instagram phenomenon, capturing the imagination of baking bloggers around the world. “I had been working on a completely different book proposal at the time, but with the pan-banging cookie going viral, it felt like it was time for me to switch to cookies.” Enter *100 Cookies*, a passion project Sarah has been diligently working on for the past two years.

At the onset, Sarah returned to her tried-and-true method of scouring old cookbooks for recipe ideas. “I went through a lot of old cookbooks and tried

to ask myself, “What recipes does every cookie-focused book need to have? What do I want to eat when I reach for a cookie?” It became a sprawling wish list of flavors that would inspire so many recipes in her cookbook, from the Brown Butter Chocolate Chip Cookies to the Strawberry Crème Fraîche Bars. When Sarah was stumped for inspiration, she turned to her precocious brain trust: her 12-year-old daughter. “She drew up more than 100 different cookie flavor combinations. In fact, she’s the one who came up with the flavor combination for my Half-and-Half cookies: Strawberry Lemonade and Orange Dreamsicle.” It’s fitting, considering Sarah herself first came up with one of her best cookie ideas when she was just a bit older than her daughter.

During testing—20 to 30 tests per recipe, give or take—Sarah got some invaluable insight into her pan-banging babies. “I learned a lot about the pan-banging cookies. I realized a lower-protein flour made better ripples and that you didn’t actually need to refrigerate the dough.” A list of her key breakthroughs (see Pan-Banging Pro Tips on page 31) are featured in the cookbook and really dig deep into the science of how the ridged beauty comes to be.

In between testing and tasting, Sarah was also taking photography for the cookbook. Her understated shots capture her pared-down aesthetic, with cookies and bars taking center stage. “Some people are so talented at propping their photography, but it always looks like a disaster when I do it. My approach to photographing is simple: let the food shine.” What’s it like shooting in Minneapolis? “We have a three-season sun porch where I shoot everything, but most of that shooting happens in winter. So, I’d come out in mittens in -10°F weather with sheets of cookies,” she says. Flipping through the beautifully curated *100 Cookies* cookbook, you’ll quickly discover that a fantastic photo can be snapped even with wooly mittened-hands.

100 Cookies is the ultimate love letter from one baker to her very favorite baked good. When asked what the golden appeal of baking cookies is, Sarah is effusive. “First, they’re comfortingly easy; cookies are ready in 20 minutes. Then there’s the nostalgia. I have so many memories attached to cookies, and I think it’s a dessert that resonates with others, too. Finally, they’re just perfect. I think a lot of fancy desserts—they’re beautiful, but when you bite into them, there’s just always something lacking. I’ve never been disappointed by a cookie.”





PAN-BANGING SNICKERDOODLES

Makes 12 cookies

I didn't realize how many people loved snickerdoodles until I posted a teaser picture on Instagram of these cookies. My comments and inbox were filled with people begging for the recipe. I was sorry to keep it from everyone for almost two years, but the cookies are finally here, and I'm excited to share the recipe with you. I am certain they are worth the wait.

- 2 cups (284 grams) all-purpose flour
- 1 teaspoon (5 grams) baking soda
- $\frac{3}{4}$ teaspoon (2.5 grams) kosher salt
- $\frac{1}{2}$ teaspoon (1.5 grams) cream of tartar
- $\frac{1}{4}$ teaspoon freshly grated nutmeg
- 1 cup (2 sticks or 227 grams) unsalted butter, at room temperature
- $1\frac{1}{2}$ cups (350 grams) granulated sugar
- 1 large egg (50 grams)
- 1 teaspoon (4 grams) pure vanilla extract
- 1 tablespoon (6 grams) ground cinnamon

1. Adjust an oven rack to the middle of the oven. Preheat the oven to 350°F (180°C). Line three sheet pans with aluminum foil, dull-side up.
2. In a small bowl, whisk together the flour, baking soda, salt, cream of tartar, and nutmeg.
3. In the bowl of a stand mixer fitted with a paddle, beat the butter on medium speed until creamy, about 1 minute. Add $1\frac{1}{2}$ cups (300 grams) of the sugar and beat on medium speed until light and fluffy, 2 to 3 minutes. Add the egg and vanilla and mix on low speed to combine. Add the flour mixture and mix on low speed until combined.
4. In a small bowl, combine the remaining $\frac{1}{4}$ cup (50 grams) of sugar and the cinnamon.
5. Form the dough into 3-ounce [85-gram] balls ($\frac{1}{4}$ cup). Roll each ball in the cinnamon-sugar mixture. Place 3 or 4 cookies an equal distance apart on the sheet pans. Bake the cookies one pan at a time. Bake until the dough balls have flattened but are puffed slightly in the center, 8 minutes. Lift one side of the sheet pan up about 4 inches (10 centimeters) and gently let it drop down against the oven rack, so the edges of the cookies set and the center falls back down. After the cookies puff up again in 2 minutes, repeat lifting and dropping the pan. Repeat a few more times to create ridges around the edge of the cookie. Bake for 14 to 15 minutes total, until the cookies have spread out and the edges are golden brown but the centers are much lighter and not fully cooked.
6. Transfer the pan to a wire rack. Let the cookies cool for 10 minutes, then move them to a wire rack to finish cooling. Store cookies in an airtight container at room temperature for 2 days (or refrigerate for up to 3 days).

Reprinted from *100 Cookies* by Sarah Kieffer with permission from Chronicle Books, 2020.

PAN-BANGING PRO TIPS

Some wisdom from Sarah Kieffer on the art of (pan) slam dunk cookies

1. Cookie dough can be refrigerated overnight before using. Shape the dough into balls, and cover with plastic wrap before refrigerating; bring the dough balls to room temperature before baking. (When the cookies are chilled solid, they won't ripple as well.)
2. These cookies are delicious warm, but I've found I love them chilled even more. I usually store them in the refrigerator for a day or two and sneak pieces of them cold.
3. I find that foil helps the cookies spread a bit more and creates a slightly crisper bottom, but parchment paper will work well, too. 🍪

Pan Bang'ng
Snickerdoodles





Spiced Mocha

Cozy up with your morning cup of coffee, made even more special with warm chocolate and the aromas of fall.

Makes 2 Servings

½ cup heavy whipping cream
 1 tablespoon granulated sugar
 ¼ teaspoon ground cinnamon, divided
 ¼ teaspoon ground nutmeg
 4 teaspoons chocolate syrup
 1½ cups strong New England Coffee®, freshly brewed

1. In a small bowl, beat cream, sugar, ¼ teaspoon cinnamon, and nutmeg with a mixer at medium-high speed until soft peaks form, about 2 minutes.
2. In each of two coffee mugs, place 2 teaspoons chocolate syrup and ¼ teaspoon cinnamon; stir until blended.
3. Divide coffee between mugs; stir to combine. Top with spiced whipped cream. Serve immediately.



**Count
On
Every
Cup**



the essential...BABKA

MASTER THE ELEGANTLY TWISTED YEAST BREAD,
FROM FILLING TO ROLLING TO BAKING

By KYLE GRACE MILLS

FOOD STYLING BY VANESSA ROCCHIO

STYLING BY SIDNEY BRAGIEL



Babka is the rarest of yeast breads: a visual beauty and a sumptuous treat all in one. Twisted, layered, and fantastically rich, it has impressed legions of hungry people from age to age. Brought to the US by Ashkenazi Jews in the 19th century, babka became a staple of delis and bakeries in metropolitan hot spots, from New York City to Chicago. Wherever babka went, babka love soon followed.

Despite its legendary status and stunning appearance, the babka is delightfully easy to shape. Dough is rolled out, filled, rolled back up, cut down the middle, and then twisted back together. Our guide is similarly uncomplicated. We begin by making a forgiving enriched dough. Then we focus on one of three fillings: two sweet (traditional chocolate and unorthodox chai spice) and one savory. Then we'll walk you through the fun part—shaping and twisting your own perfect babka. From there, you'll be one short preheat away from your own divine bread.

cover recipe

Chocolate Babka
page 43







A Compact History of Babka

From the Polish villages to the Manhattan block

Babka is descended from another venerable Jewish bread classic, challah. In the 19th century, Polish Ashkenazi Jews began filling leftover challah dough with jam or spices during Shabbat, twisting it up into *baba*, a Polish word for “grandmother” and a pet name for a favorite springtime bread in Poland. Soon, the bread took on the moniker of *babka* (meaning “little grandmother”) and became completely delineated from its braided ancestor challah. The babka became noted for an exposed, layered filling, a twisted yet elegant creation. What is contained in that filling became intrinsically linked to chocolate once the Jews—and their delicious

babka—traveled to the United States, where chocolate became a cheaper, easier-to-come-by ingredient. By the mid-20th century, babka was a common Jewish deli and bakery item, although it was less commonly found in home kitchens. Similarly, in Israel, babka became popular in bakeries, albeit in a different form, with a lushly laminated base and often filled with poppy seed paste filling (called *mohn*). As we enter the modern age, babka has returned to the home kitchen, with ardent home bakers drawn to its simple yet magical shaping method and its versatility, switching from sweet to savory fillings with ease.

Shipshape Babka

A simple guide to perfectly shaped babka

1. On a lightly floured surface, roll dough into a 13x10-inch rectangle (about ¼ inch thick). Keep a ruler on hand to check your dimensions, as anything less or more than this 13x10-inch rectangle will keep your babka from fitting the pan.

2. Using a small offset spatula, spread Chocolate Filling on dough, leaving a ½-inch border on both short sides and one long side. Sprinkle with chopped chocolate. When you roll up the dough into a tight spiral, this border will allow the dough to form an airtight seal.

3. Starting with long side opposite border, roll up dough, jelly roll style, and pinch seam to seal. If you're having trouble closing the seam, simply wet the seam with some water and pinch together with your fingers. The water will help create a stickier surface on the dough so the seam holds.

4. Gently lift log at each end, and stretch to 14 inches long. This will help make your internal spiral nice and tight. Place seam side down, making sure seam is off to one side instead of in center.

5. Using a sharp serrated knife, cut in half lengthwise. We used a sharp serrated knife for cutting because its jagged edges cut through the roll more easily without pushing out the filling.

6. Turn halves cut side up, and place in an "X." Creating the "X" shape will help you make even twists on both sides, yielding a symmetrical loaf.

7. Twist top half of "X" two times; pinch ends, and tuck under. Repeat with bottom half of "X." Twisting on one side and then the other keeps you from having to twist two long, heavy strands. Instead, you're working with manageable shorter strands of dough, which will help keep the filling from falling out and your dough from being overworked.

8. Place in prepared pan, making sure to keep cut sides up and ends tucked. If you fail to tuck the ends, they'll pop up during baking and mar your beautiful shape. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 minutes to 1 hour.



1.



2.



3.



4.



5.



6.



7.



8.



HAVARTI SAGE BABKA

Makes 1 (8½x4½-inch) loaf

Glorious Sage Butter and creamy Danish cheese join forces in this savory entry into babka. Havarti is celebrated for its buttery texture and taste, lending a decadently cheesy quality to the twisted loaf.

- 2½ cups (313 grams) plus 2 tablespoons (16 grams) all-purpose flour, divided
- 1 tablespoon (12 grams) granulated sugar
- 1½ teaspoons (4.5 grams) instant yeast
- 1¼ teaspoons (3.75 grams) kosher salt
- ¼ cup (60 grams) plus 1 tablespoon (15 grams) water, divided
- ¼ cup (57 grams) unsalted butter
- ¼ cup (60 grams) whole milk
- 2 large eggs (100 grams), room temperature and divided
- Sage Butter (recipe follows)
- ⅔ cup (75 grams) grated aged Havarti cheese
- 1 teaspoon (3 grams) flaked sea salt

1. In the bowl of a stand mixer, whisk together 1 cup (125 grams) flour, sugar, yeast, and kosher salt by hand.
2. In a small saucepan, heat ¼ cup (60 grams) water, butter, and milk over medium-low heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm butter mixture to flour mixture. Using the paddle attachment, beat at medium-low speed until combined. Add 1 egg (50 grams), and beat until combined. With mixer on low speed, gradually add 1½ cups (188 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 5 to 7 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining 2 tablespoons (16 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out dough onto a very lightly floured surface, and shape into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.
5. Turn out dough onto a very lightly floured surface, and gently press into an 8x6-inch rectangle. Loosely wrap in plastic wrap. Refrigerate for at least 1 hour or up to overnight.

6. On a lightly floured surface, roll dough into a 12x7-inch rectangle, one long side closest to you. Brush with Sage Butter. Fold into thirds, creating a 7x4-inch rectangle. Rotate 90 degrees, and repeat rolling, brushing, and folding into thirds. Wrap in plastic wrap, and refrigerate for 20 minutes. Place dough back on lightly floured surface, one long side closest to you. Repeat rolling into a 12x7-inch rectangle, brushing with butter, and folding into thirds. Wrap in plastic wrap, and refrigerate for 30 minutes.
7. Spray an 8½x4½-inch loaf pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
8. On a lightly floured surface, roll dough into a 13x10-inch rectangle (about ¼ inch thick). Brush remaining Sage Butter onto dough, leaving a ½-inch border on both short sides and one long side. Sprinkle with cheese. Starting with long side opposite border, roll up dough, jelly roll style, and pinch seam to seal. Gently lift log at each end, and stretch to 14 inches long. Place seam side down, making sure seam is off to one side instead of in center. Using a sharp serrated knife, cut in half lengthwise. Turn halves cut side up, and place in an "X." Twist top half of "X" two times; pinch ends, and tuck under. Repeat with bottom half of "X." Using your hands, place in prepared pan, making sure to keep cut sides up and ends tucked. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 minutes to 1 hour. (See Note.) Test dough for fermentation using the finger dent test. (See PRO TIP on page 44.)
9. Preheat oven to 350°F (180°C).
10. In a small bowl, whisk together remaining 1 egg (50 grams) and remaining 1 tablespoon (15 grams) water. Using a pastry brush, brush egg wash on top of dough. Sprinkle with sea salt.
11. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 40 to 45 minutes, covering with foil to prevent excess browning, if necessary. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack.

Note: Final rise time will depend on how long dough is chilled. The longer the dough is chilled, the longer it will take to rise.

SAGE BUTTER

Makes about ¼ cup

- ¼ cup (57 grams) unsalted butter
- 1 clove garlic (5 grams), minced
- 1 teaspoon rubbed sage
- ¼ teaspoon kosher salt

1. In a small saucepan, melt butter over medium heat. Add garlic, and cook until fragrant, 30 seconds to 1 minute. Stir in sage and salt. Remove from heat. Let cool slightly before using.

Light Lamination

Follow these steps to bring a touch of Sage Butter lamination to your savory babka

1. On a lightly floured surface, roll dough into a 12x7-inch rectangle, one long side closest to you. Brush with Sage Butter.
2. Fold into thirds, creating a 7x4-inch rectangle.
3. Repeat rolling into a 12x7-inch rectangle, brushing with butter, and folding into thirds. Wrap in plastic wrap, and refrigerate for 30 minutes.



CHAI STREUSEL BABKA

Makes 1 (8½x4½-inch) loaf

Perfumed with warm chai spice, this crunchy and aromatic babka is a twist—pardon the pun—on the more common cinnamon babka, bringing all the comfort of your favorite tea latte to the enriched babka formula. You'll welcome this spicy changeup.

- 2½ cups (313 grams) plus 2 tablespoons (16 grams) all-purpose flour, divided
 - 3 tablespoons (36 grams) granulated sugar
 - 1½ teaspoons (4.5 grams) instant yeast
 - 1¼ teaspoons (3.75 grams) kosher salt
 - ¼ cup (60 grams) plus 1 tablespoon (15 grams) water, divided
 - ¼ cup (57 grams) unsalted butter
 - ¼ cup (60 grams) whole milk
 - ½ teaspoon (2 grams) vanilla extract
 - 2 large eggs (100 grams), room temperature and divided
- Chai Filling (recipe follows)
Chai Streusel (recipe follows)

1. In the bowl of a stand mixer, whisk together 1 cup (125 grams) flour, sugar, yeast, and salt by hand.
2. In a small saucepan, heat ¼ cup (60 grams) water, butter, milk, and vanilla over medium-low heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm butter mixture to flour mixture. Using the paddle attachment, beat at medium-low speed until combined. Add 1 egg (50 grams), and beat until combined. With mixer on low speed, gradually add 1½ cups (188 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 5 to 7 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining 2 tablespoons (16 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out dough onto a very lightly floured surface, and shape into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.
5. Turn out dough onto a very lightly floured surface, and gently press into an 8x6-inch rectangle. Loosely wrap with plastic wrap. Refrigerate for at least 1 hour or up to overnight.
6. Spray an 8½x4½-inch loaf pan with

cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.

7. On a lightly floured surface, roll dough into a 13x10-inch rectangle (about ¼ inch thick). Using a small offset spatula, spread Chai Filling on dough, leaving a ½-inch border on both short sides and one long side. Starting with opposite long side, roll up dough, jelly roll style, and pinch seam to seal. Gently lift log at each end, and stretch to 14 inches long. Place seam side down, making sure seam is off to one side instead of in center. Using a sharp serrated knife, cut in half lengthwise. Turn halves cut side up, and place in an "X." Twist top half of "X" two times; pinch ends, and tuck under. Repeat with bottom half of "X." Using your hands, place in prepared pan, making sure to keep cut sides up and ends tucked. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 30 minutes to 1 hour. (See Note.) Test dough for fermentation using the finger dent test. (See PRO TIP.)

8. Preheat oven to 350°F (180°C).
9. In a small bowl, whisk together remaining 1 egg (50 grams) and remaining 1 tablespoon (15 grams) water. Using a pastry brush, brush egg wash on top of dough. Sprinkle with half of Chai Streusel.
10. Bake for 20 minutes. Top with remaining Chai Streusel, and bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 20 to 25 minutes more, covering with foil to prevent excess browning, if necessary. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack.

Note: Final rise time will depend on how long the dough is chilled. The longer the dough is chilled, the longer it will take to rise.

CHAI FILLING

Makes about ½ cup

- 3 tablespoons (42 grams) unsalted butter, room temperature
- ⅓ cup (73 grams) firmly packed dark brown sugar
- 2 teaspoons (4 grams) Chai Spice Mix (recipe on page 25)
- ¼ teaspoon kosher salt

1. In a medium bowl, combine all ingredients. Using a silicone spatula, press and stir together until well combined.

PRO TIP

Once you think your dough has proofed, conduct the finger dent test. Gently press your finger about ½ inch into the surface. You should be able to watch the dough spring back slightly but still show an indentation. If the dent disappears, the dough is underproofed and needs more time. If the indentation stays completely, it has overproofed, but don't panic. Immediately pop it into the oven; the babka will still be great.

CHAI STREUSEL

Makes ⅓ cup

- 5 tablespoons (40 grams) all-purpose flour
- 4 teaspoons (16 grams) granulated sugar
- ¼ teaspoon kosher salt
- ¼ teaspoon Chai Spice Mix (recipe on page 25)
- 1½ tablespoons (21 grams) cold unsalted butter, cubed

1. In a medium bowl, stir together flour, sugar, salt, and Chai Spice Mix. Using your fingers, cut in cold butter until mixture is crumbly. Crumble with your fingertips until desired consistency is reached. Refrigerate until ready to use.

CHOCOLATE BABKA

Makes 1 (8½x4½-inch) loaf

The traditional take on babka is the quintessential chocolate-filled affair, brushed with Simple Syrup for sweet shine. When your nostalgic heart calls for babka, this is the recipe to turn to.

- 2½ cups (313 grams) plus 2 tablespoons (16 grams) all-purpose flour, divided
 - 3 tablespoons (36 grams) granulated sugar
 - 1½ teaspoons (4.5 grams) instant yeast
 - 1¼ teaspoons (3.75 grams) kosher salt
 - ¼ cup (60 grams) plus 1 tablespoon (15 grams) water, divided
 - ¼ cup (57 grams) unsalted butter
 - ¼ cup (60 grams) whole milk
 - ½ teaspoon (2 grams) vanilla extract
 - 2 large eggs (100 grams), room temperature and divided
- Chocolate Filling (recipe follows)
⅓ cup (50 grams) finely chopped 66% cacao dark chocolate
Simple Syrup (recipe follows)

1. In the bowl of a stand mixer, whisk together 1 cup (125 grams) flour, sugar, yeast, and salt by hand.

2. In a small saucepan, heat $\frac{1}{4}$ cup (60 grams) water, butter, milk, and vanilla over medium-low heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm butter mixture to flour mixture. Using the paddle attachment, beat at medium-low speed until combined. Add 1 egg (50 grams), and beat until combined. With mixer on low speed, gradually add $1\frac{1}{2}$ cups (188 grams) flour, beating just until combined and stopping to scrape sides of bowl.

3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 5 to 7 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining 2 tablespoons (16 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out dough onto a very lightly floured surface, and shape into a smooth round.

4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.

5. Turn out dough onto a very lightly floured surface, and gently press into an 8x6-inch rectangle. Loosely wrap with plastic wrap. Refrigerate for at least 1 hour or up to overnight.

6. Spray an 8½x4½-inch loaf pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.

7. On a lightly floured surface, roll dough into a 13x10-inch rectangle (about $\frac{1}{4}$ inch thick). Using a small offset spatula, spread Chocolate Filling on dough, leaving a $\frac{1}{2}$ -inch border on both short sides and one long side. Sprinkle with chopped chocolate. Starting with long side opposite border, roll up dough, jelly roll style, and pinch seam to seal. Gently lift log at each end, and stretch to 14 inches long. Place seam side down, making sure seam is off to one side instead of in center. Using a sharp serrated knife, cut in half lengthwise. Turn halves cut side up, and place in an "X." Twist top half of "X" two times; pinch ends, and tuck under. Repeat with bottom half of "X." Using your hands, place in prepared pan, making sure to keep cut sides up and ends tucked. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 minutes to 1 hour. (See Note.) Test dough for fermentation using the finger dent test.

(See PRO TIP on page 44.)

8. Preheat oven to 350°F (180°C).

9. In a small bowl, whisk together remaining 1 egg (50 grams) and remaining 1 tablespoon (15 grams) water. Using a pastry brush, brush egg wash on top of dough.

10. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 45 to 50 minutes, covering with foil to prevent excess browning, if necessary. Brush with Simple Syrup. Let cool in pan for 10 minutes.

Using excess parchment as handles, remove from pan, and let cool completely on a wire rack.

Note: Final rise time will depend on how long dough is chilled. The longer the dough is chilled, the longer it will take to rise.

CHOCOLATE FILLING

Makes $\frac{1}{2}$ cup

- $\frac{1}{3}$ cup (64 grams) chopped 66% cacao dark chocolate
- 3 tablespoons (42 grams) unsalted butter
- $\frac{1}{4}$ cup (30 grams) confectioners' sugar
- 3 tablespoons (15 grams) Dutch process cocoa powder
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt

1. In the top of a double boiler, melt chocolate and butter over medium-low heat, stirring occasionally, until smooth and combined. Remove from heat. Whisk in confectioners' sugar, cocoa, and salt until smooth. Let cool to room temperature before using.

SIMPLE SYRUP

Makes $1\frac{1}{2}$ tablespoons

- $1\frac{1}{2}$ tablespoons (18 grams) granulated sugar
- 1 tablespoon (15 grams) water

1. In a small microwave-safe bowl, stir together sugar and 1 tablespoon (15 grams) water. Heat on high in 15-second intervals, stirring between each, until sugar is completely melted. Let cool to room temperature before using. 



The **first** in colorful cookware.
The **finest** in quality and design.
The **favorite** for generations.



FRANCE • 1925



An Anniversary to Remember

WE CELEBRATE THE FIFTH ANNIVERSARY OF
BAKE FROM SCRATCH WITH FIVE FANTASTIC RECIPES IN
NORDIC WARE'S ANNIVERSARY BUNDT PAN

PHOTOGRAPHY BY WILLIAM DICKEY
RECIPE DEVELOPMENT BY TRICIA MANZANERO
FOOD STYLING AND STYLING BY MARGARET MONROE DICKEY













APPLE DAPPLE CAKE

Makes 1 (15-cup) Bundt cake

A vintage jewel of a recipe, Apple Dapple Cake is “dappled” with apple chunks and soaked in a butter-and-brown sugar sauce once you pull it hot from the oven. Tender and bursting with toffee notes, this richly spiced cake offers a delightfully warm finish to any autumn day.

- 1½ cups (267 grams) granulated sugar
 - ¾ cup (160 grams) vegetable oil
 - 3 large eggs (150 grams), room temperature
 - ¾ cup (150 grams) unsalted butter, melted
 - 1½ cups (293 grams) firmly packed dark brown sugar, divided
 - 1 tablespoon (13 grams) plus 1 teaspoon (4 grams) vanilla extract, divided
 - 3 cups (375 grams) plus 2 tablespoons (16 grams) all-purpose flour, divided
 - 2¼ teaspoons (6.75 grams) kosher salt, divided
 - 1½ teaspoons (3 grams) ground cinnamon
 - 1 teaspoon (5 grams) baking soda
 - ½ teaspoon (1 gram) ground nutmeg
 - ¼ teaspoon ground allspice
 - ¼ teaspoon ground cardamom
 - 3½ cups (438 grams) ⅓- to ½-inch-chopped peeled Golden Delicious apples
 - 1½ cups (170 grams) chopped toasted pecans
 - ¾ cup (170 grams) unsalted butter, softened
 - ¼ cup (60 grams) heavy whipping cream
 - 2 tablespoons (26 grams) dark spiced rum
- Garnish: chopped toasted pecans

1. Preheat oven to 350°F (180°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, combine granulated sugar, oil, eggs, melted butter, ⅓ cup (73 grams) brown sugar, and 1 tablespoon (13 grams) vanilla; beat at medium-low speed until well combined, about 2 minutes, stopping to scrape sides of bowl.
3. In a medium bowl, whisk together 3 cups (375 grams) flour, 1¼ teaspoons (5.25 grams) salt, cinnamon, baking soda, nutmeg, allspice, and cardamom. With mixer on low speed, gradually add flour mixture to sugar mixture, beating until combined and stopping to scrape sides of bowl. (Batter will be quite thick.)
4. In a medium bowl, stir together apples, pecans, and remaining 2 tablespoons (16 grams) flour. Fold apple mixture into batter.

5. Spray a 15-cup Nordic Ware Anniversary Bundt Pan with baking spray with flour. Spoon batter into prepared pan; tap pan on counter several times to evenly spread batter and release any air bubbles.
6. Bake until a wooden pick inserted near center comes out clean, 50 minutes to 1 hour, rotating pan halfway through baking and loosely covering with foil to prevent excess browning, if necessary.
7. Meanwhile, in a medium saucepan, combine softened butter, cream, remaining 1 cup (220 grams) brown sugar, and remaining ½ teaspoon (1.5 grams) salt. Bring to a boil over medium-high heat, stirring frequently; cook, stirring constantly, for 2 minutes. Remove from heat; stir in rum and remaining 1 teaspoon (4 grams) vanilla.
8. Remove cake from oven, and poke all over with a wooden pick; pour ¾ cup (about 195 grams) butter mixture over top, spreading evenly with a small offset spatula. Let cake cool completely in pan on a wire rack. Transfer remaining butter mixture to a small microwave-safe bowl, cover, and refrigerate.
9. When ready to serve, using a small offset spatula, gently loosen cake from center and edges of pan. Remove cake from pan, and place, flat side up, on a serving plate.
10. Heat remaining butter mixture on high in 10-second intervals, stirring between each, until melted and smooth. Using a large spoon, pour butter mixture over top of cooled cake, smoothing and spreading as needed. Garnish with pecans, if desired.

POLISH BABKA

Makes 8 to 12 servings

Polish babka is traditionally a round yeasted cake and, thus, destined to end up in the shape of the brilliant Anniversary Bundt Pan. Golden raisins, candied oranges, and dried cranberries are folded into the dough for a fruity sweetness, and a Sparkling Wine Syrup and glaze impart a taste of celebration.

- 3¾ cups (469 grams) all-purpose flour, divided
- ½ cup (67 grams) granulated sugar
- 3½ teaspoons (10.5 grams) instant yeast
- 2 teaspoons (6 grams) kosher salt
- 1 cup (240 grams) whole milk
- ¾ cup (170 grams) unsalted butter, cubed and softened
- 5 large eggs (250 grams), room temperature

- 1 tablespoon (10 grams) firmly packed orange zest
 - 2 teaspoons (12 grams) vanilla bean paste
 - ⅓ cup (56 grams) lightly packed chopped golden raisins
 - ⅓ cup (55 grams) lightly packed ¼-inch-chopped candied oranges
 - ⅓ cup (52 grams) lightly packed chopped dried sweetened cranberries
- Sparkling Wine Syrup (recipe follows)
Confectioners' sugar, for dusting
Sparkling Wine Glaze (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (125 grams) flour, sugar, yeast, and salt at low speed just until combined.
2. In a medium saucepan, combine milk and butter; cook over medium heat, stirring occasionally, until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture; beat at medium-low speed for 2 minutes, stopping to scrape sides of bowl. Add eggs, orange zest, vanilla bean paste, and remaining 2¾ cups (344 grams) flour; beat at low speed just until combined. Increase mixer speed to high, and beat for 2 minutes, stopping to scrape sides of bowl. (Mixture consistency will be a cross between a thick cake batter and a very wet dough.) Fold in raisins, candied oranges, and cranberries just until combined. Cover with a sheet of greased plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
3. Preheat oven to 350°F (180°C). Spray a 15-cup Nordic Ware Anniversary Bundt Pan with baking spray with flour.
4. Stir down batter, releasing as many air bubbles as possible; spoon batter into prepared pan. Tap pan on counter several times to evenly spread batter and release any air bubbles. Cover with a sheet of greased plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 30 minutes. (Pan will look quite full but will not overflow while baking.)
5. Bake until golden and an instant-read thermometer inserted near center registers 190°F (88°C), 25 to 35 minutes, rotating pan halfway through baking and loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 10 minutes. Using a small offset spatula or a butter knife, loosen babka from center of pan; invert onto a wire rack.

6. Pour half of Sparkling Wine Syrup into pan, and carefully return babka to pan. Pour remaining Sparkling Wine Syrup over babka; let stand for 5 minutes. Invert babka onto a lightly greased wire rack placed over a rimmed baking sheet; let cool completely. Dust with confectioners' sugar, and serve with Sparkling Wine Glaze.

SPARKLING WINE SYRUP

Makes 2½ cups

1¼ cups (250 grams) granulated sugar
1½ cups (378 grams) dry sparkling white wine, divided

1. In a small saucepan, combine sugar and ¾ cup (152 grams) wine; cook over medium-high heat, stirring frequently, until mixture just comes to a boil and sugar dissolves. Remove from heat; transfer sugar mixture to a small bowl. Stir in remaining 1 cup (226 grams) wine.

SPARKLING WINE GLAZE

Makes about 1 cup

2½ cups (300 grams) confectioners' sugar
¼ cup (56 grams) dry sparkling white wine
½ teaspoon (1.5 grams) kosher salt

1. In a medium bowl, stir together all ingredients until smooth and well combined. Use immediately.

BANANA STREUSEL BREAD

Makes 1 (15-cup) loaf

Why yes, banana bread will Bundt. In this incarnation, our banana bread is an inverted Bundt beauty, boasting a crunchy cinnamon streusel topping that proves more addictive with each serving.

3½ cups (438 grams) plus 4 tablespoons (32 grams) all-purpose flour, divided
1½ cups (330 grams) plus 2 tablespoons (28 grams) firmly packed light brown sugar, divided
1½ cups (267 grams) plus 2 tablespoons (24 grams) granulated sugar, divided
1¼ teaspoons (3.5 grams) ground cinnamon, divided
4 teaspoons (20 grams) unsalted butter, cubed
2 cups (476 grams) mashed ripe banana
1 cup (214 grams) vegetable oil
4 large eggs (200 grams), room temperature
¾ cup (160 grams) sour cream, room temperature
1 tablespoon (13 grams) vanilla extract*
2 teaspoons (10 grams) baking powder
1¼ teaspoons (6.25 grams) baking soda
1¼ teaspoons (3.75 grams) kosher salt
½ teaspoon (1 gram) ground cloves
¼ teaspoon ground nutmeg

1. Preheat oven to 350°F (180°C).
2. In a medium bowl, stir together 4 tablespoons (32 grams) flour, 2 tablespoons (28 grams) brown sugar, 2 tablespoons (24 grams) granulated sugar, and ¾ teaspoon (1.5 grams) cinnamon. Add butter; using your fingers or 2 forks, work butter into flour mixture until mixture resembles coarse crumbs or slightly wet sand. Set streusel aside.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat banana, oil, eggs, sour cream, vanilla, remaining 1½ cups (330 grams) brown sugar, and

remaining 1½ cups (267 grams) granulated sugar at medium-low speed until well combined, about 2 minutes, stopping to scrape sides of bowl.

4. In a medium bowl, whisk together baking powder, baking soda, salt, cloves, nutmeg, remaining 3½ cups (438 grams) flour, and remaining 1 teaspoon (2 grams) cinnamon. With mixer on low speed, gradually add flour mixture to banana mixture, beating until combined and stopping to scrape sides of bowl.

5. Spray a 15-cup Nordic Ware Anniversary Bundt Pan with baking spray with flour. Pour batter into prepared pan. Tap pan on counter a few times to evenly spread batter and release any air bubbles.

6. Bake for 20 minutes. Sprinkle with streusel, and bake until golden brown and a wooden pick inserted near center comes out clean, 50 to 55 minutes, rotating pan halfway through baking and loosely covering with foil to prevent excess browning, if necessary. Let cool in pan on a wire rack for 20 minutes.

7. Using a small offset spatula, loosen cake from center of pan. Slowly invert bread onto a wire rack placed over a rimmed baking sheet. (Some streusel will fall off.) Using a large, flat plate or a cake lifter, turn bread streusel side up, and place on wire rack; let cool completely.

**We used Heilala Pure Vanilla Extract.*



PEAR-CRÈME FRAÎCHE POUND CAKE

Makes 1 (15-cup) Bundt cake

Delicate Bosc pears stud this beautiful pound cake while crème fraîche enriches its batter and punctuates its tangy glaze. Flecked with vanilla bean paste and perfumed with the gentle flavor of almond extract, each bite of this Bundt cake promises complex texture and taste.

- 1½ cups (340 grams) unsalted butter, softened
- 2¾ cups (550 grams) granulated sugar
- 6 large eggs (300 grams), room temperature
- 2 teaspoons (12 grams) vanilla bean paste
- 1½ teaspoons (6 grams) almond extract
- 3 cups (375 grams) all-purpose flour
- 1½ teaspoons (4.5 grams) kosher salt
- ½ teaspoon (2.5 grams) baking soda
- 1¼ cups (300 grams) crème fraîche, room temperature
- 2½ cups (400 grams) ½-inch-diced Bosc pears* (about 3 large pears)
- Vanilla-Crème Fraîche Glaze (recipe follows)

1. Preheat oven to 325°F (170°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at low speed just until combined. Increase mixer speed to medium, and beat until fluffy, about 3 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition and stopping to scrape sides of bowl. Beat in vanilla bean paste and almond extract. (Mixture may look slightly curdled at this point, but batter will come together.)
3. In a medium bowl, whisk together flour, salt, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture alternately with crème fraîche, beginning and ending with flour mixture, beating just until combined after each addition and stopping to scrape sides of bowl. Fold in pears.
4. Generously spray a 15-cup Nordic Ware Anniversary Bundt Pan with baking spray with flour. Spoon batter into prepared pan. Tap pan on counter several times to evenly spread batter and release any air bubbles. (Pan will be quite full, but batter will not overflow during baking.)

5. Bake until a wooden pick inserted near center comes out clean and an instant-read thermometer registers 205°F (96°C) to 210°F (98°C), 1 hour and 10 minutes to 1 hour and 15 minutes, rotating pan halfway through baking and loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 20 minutes. Using a small offset spatula, gently loosen cake from center and edges of pan. Invert cake onto a wire rack, and let cool completely.

6. Spoon and spread Vanilla-Crème Fraîche Glaze onto cooled cake as desired. Serve immediately, or let stand until glaze is set, about 15 minutes.

**Be sure to use ripe but firm Bosc pears for this recipe.*

VANILLA-CRÈME FRAÎCHE GLAZE

Makes ¾ cup

- 1½ cups (180 grams) confectioners' sugar
- 3 tablespoons (45 grams) crème fraîche
- 4 teaspoons (20 grams) heavy whipping cream
- 1 teaspoon (6 grams) vanilla bean paste
- ¼ teaspoon kosher salt

1. In a medium bowl, stir together all ingredients until smooth and well combined. Use immediately.

GARLIC-HERB MONKEY BREAD

Makes 8 to 12 servings

Switching to the savory side of baking, our garlic- and herb-packed pull-apart bread is equally at home as part of the brunch spread or as an accompaniment to a fine dinner.

- 3¼ to 3½ cups (406 to 438 grams) all-purpose flour, divided
- ¼ cup (50 grams) granulated sugar
- 2½ teaspoons (7.5 grams) kosher salt, divided
- 1 (0.25-ounce) package (7 grams) instant yeast*
- ¼ teaspoon ground nutmeg
- 1 cup (240 grams) whole milk
- ½ cup (113 grams) unsalted butter, softened
- 1 large egg (50 grams)
- ½ cup (113 grams) unsalted butter, melted

- 1½ tablespoons (7 grams) finely chopped fresh chives
- 1½ tablespoons (6 grams) finely chopped fresh tarragon
- 1½ tablespoons (6 grams) finely chopped fresh parsley
- 1 teaspoon (2 grams) garlic powder
- ¼ teaspoon crushed red pepper
- Grated Parmesan cheese, for sprinkling

1. In the bowl of a stand mixer fitted with the paddle attachment, combine 1¼ cups (156 grams) flour, sugar, 2¼ teaspoons (6.75 grams) salt, yeast, and nutmeg; beat at low speed until combined.
2. In a medium saucepan, cook milk and softened butter over medium heat until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture; beat at medium speed for 2 minutes, stopping to scrape sides of bowl. Add egg; beat at medium-high speed for 2 minutes. With mixer on low speed, gradually add 2 cups (250 grams) flour, beating until combined.
3. Switch to the dough hook attachment. Beat at medium-low speed until a soft, somewhat tacky dough forms, 6 to 8 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Dough should pass the windowpane test; see Note.)
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.
5. In a small bowl, stir together melted butter, chives, tarragon, parsley, garlic powder, red pepper, and remaining ¼ teaspoon salt.
6. Preheat oven to 350°F (180°C).
7. Punch down dough; let stand for 5 minutes. On a clean surface, divide dough into 36 portions (about 24 grams each); gently shape each portion into a ball, pinching closed any seams if needed. (Keep dough portions covered with a sheet of plastic wrap while working.)
8. Spray a 15-cup Nordic Ware Anniversary Bundt Pan with baking spray with flour.



9. Dip dough balls in butter mixture, turning until well coated; arrange evenly in prepared pan, pressing dough balls gently into each other and grooves of pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size and dough holds an indentation when pressed, 25 to 35 minutes. Reserve remaining butter mixture.

10. Bake until golden brown and an instant-read thermometer inserted near center registers at least 190°F (88°C), 25 to 30 minutes. Let cool in pan for 5 minutes; invert onto a serving plate.

11. Reheat reserved butter mixture, if necessary; brush all over warm bread. Sprinkle with Parmesan; serve immediately.

**We used Red Star® Quick Rise Yeast.*

Note: Test the dough for proper gluten development using the windowpane test. Pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again. 

Pies with PANACHE

IN ANTICIPATION OF HER SECOND COOKBOOK, *THE BOOK ON PIE*, OUT THIS NOVEMBER, PIE-MAKER EXTRAORDINAIRE ERIN JEANNE MCDOWELL TAKES US MILE HIGH WITH MAGICAL, OLD-SCHOOL DINER-INSPIRED PIES PERFECT FOR ANY TIME OF YEAR. WE'RE EVEN SHARING AN EXCLUSIVE RECIPE FROM THE BOOK.



BY ERIN JEANNE MCDOWELL
PHOTOGRAPHY BY MARK WEINBERG

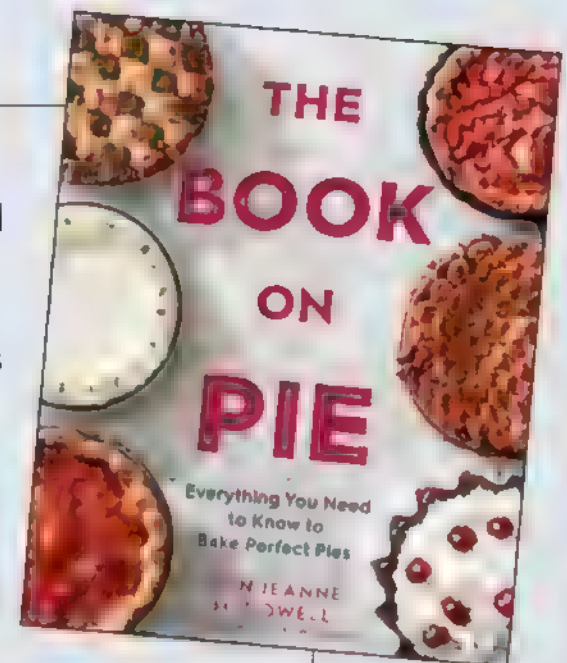
My earliest memories of pie involve sitting in a restaurant booth, eyes locked on the shiny, rotating dessert case behind the cash register. It was filled with towering beauties: mile-high, deep-dish pies often made even taller with mounds of whipped cream when slices were heaved onto plates. They were the stuff of dessert dreams. These recipes each mash up two classic pie flavors into one flaky crust, so you no longer have to choose between lemon meringue and blueberry or chocolate cream and cherry—it's double the diner pie glory packed into a single, sweet slice.

Erin Jeanne McDowell, top food stylist and cookbook author, debuts her second cookbook, *The Book on Pie*. A comprehensive handbook that distills all you'll ever need to know for making perfect pies, it starts with dough basics before diving into recipes for all different kinds of pies: fruit, custard, icebox, and everything in between. With tips to mix and match pie doughs with different toppings, you'll be baking inspired pies from season to season.

Available online or at your local bookstore on November 10, \$35

FOLLOW ERIN:

erinjeannemcdowell.com | [@erinmcdowell](https://www.instagram.com/erinmcdowell)



ALL BUTTAH PIE DOUGH

Makes 1 (9-inch) crust

This is my go-to pie dough. I learned to make pie dough using butter and shortening or lard, but when it came time to choose my one and only fat, it's all buttah, all the time. The flavor and flakiness butter gives pie crust just can't be beat. This recipe doubles (and even triples or quadruples) well if you're making a double crust pie or want additional dough for decorative effects.

- 1½ cups (151 grams) all-purpose flour
- ¼ teaspoon (1 gram) fine sea salt
- 8 tablespoons (113 grams) cold unsalted butter, cut into ½-inch cubes
- ¼ cup (57 grams) ice water, plus more as needed

1. In a large bowl, whisk together the flour and salt. Add the cubed butter, tossing the cubes through the flour until each individual piece is well coated. 'Cut' the butter into the flour by pressing the pieces between your fingers, flattening the cubes into big shards. As you work, continue to toss the butter through the flour, recoating the shingled pieces.

2. Continue cutting the butter into the flour just until the pieces of butter are about the size of walnut halves.

3. Make a well in the center of the flour mixture. Add the amount of ice water listed in the recipe to the well, but have more on hand. Use a tossing motion with your hands to start to mix the two together (this begins to combine them without creating too much gluten). As it begins to become hydrated, you can start to use more of a kneading motion, but don't overdo it, as this will make the dough tough. Add more water, about 1 tablespoon (14 grams) at a time, until the dough is properly hydrated. It should be uniformly combined and hold together easily, but it won't look totally smooth. Dough that is too dry may have sort of a "dusty" appearance or pockets of un-hydrated flour. It will not hold together and will appear crumbly. Dough that is too wet will feel sticky or tacky to the touch and is often smoother and/or lighter in color.

4. Form the dough into an even disk (or if you are multiplying the recipe to make multiple crusts, divide the dough appropriately). Wrap tightly in plastic wrap and refrigerate for at least 30 minutes or up to 2 days. (We suggest chilling overnight.)

5. **To Roll Out the Dough:** Lightly dust a work surface with flour, and lightly dust a

rolling pin, if desired. Roll out the dough to about ¼ inch thick, rotating it as you work to help prevent it from sticking. To transfer the dough to the pan, gently roll it up, wrapping it around the pin and then unfurl it into the pie plate.

6. **To Prepare the Edge for Crimping:** On a single-crust pie, use scissors to trim away the excess dough, leaving about ½ inch excess all the way around the outside edge of the pie plate. Tuck this excess dough under, pressing gently to make it flush with the edge of the pie plate. On a double-crust pie, gently press the top and bottom crusts together to flatten the dough slightly and then trim the excess and tuck under as directed for a single-crust pie.

7. **To Par-Bake the Dough:** Dock the crimped single-crust pie dough with a fork and chill well (at least 30 minutes). Cut a square of parchment paper slightly larger than the diameter of a pie plate, and press it into the base of the pie plate. Fill with pie weights to the top inner rim of the pie plate. Bake in a 425°F (220°C) oven until the edges begin to lightly brown, 15 to 17 minutes. Remove the parchment paper and pie weights, and return to the oven until the lower portion of the crust appears dry and set, 2 to 3 minutes more. Cool completely before filling.

8. **To Blind-Bake the Dough:** Follow the instructions for par-baking, but bake until it is fully golden brown. After removing the pie weights, bake for 5 to 7 minutes. Cool completely before filling.

PRO TIP

Butter can be harder for beginners to work with, because it has a lower melting point than fats such as shortening. Once you know how to handle the dough, it's easy. The key? Colder is always better when pie dough is involved. When in doubt, toss everything (the ingredients, the bowl, and maybe even the half-mixed dough) into the fridge before proceeding.

MAKE AHEAD AND STORAGE

The tightly wrapped disk of dough can be refrigerated for up to 3 days. Wrapped in a layer of plastic wrap and then a layer of foil, the dough can be frozen for up to 3 months. Thaw overnight in the refrigerator before using.

VARIATIONS

Chocolate Pie Dough: Replace ¼ cup (30 grams) all-purpose flour with ⅓ cup (28 grams) unsweetened cocoa powder (any kind, but dark or black cocoa powder make particularly intense crusts). Take care not to overbake this crust—look for a dry, matte appearance all over as an indicator.

Cinnamon Pie Dough: Whisk 2 teaspoons (4 grams) ground cinnamon into the flour in step 1.

Toasted Coconut Pie Dough: Stir ⅓ cup (38 grams) toasted unsweetened flaked coconut into the mixture before making the well in step 3.

BLACK FOREST PIE

Makes 1 (9-inch) pie

It's impossible not to love this pie: a thick layer of super-creamy chocolate pudding topped with a thin layer of juicy cherries and plenty of whipped cream. Use black cocoa in a chocolate crust for an especially beautiful result.

Dark Chocolate Black-Bottom Base (recipe follows), still warm
Chocolate Pie Dough (recipe precedes), blind-baked and cooled completely

Chocolate Filling:

- 1 cup (228 grams) whole milk
- ½ cup (118 grams) heavy whipping cream
- 3 ounces (85 grams) bittersweet chocolate, finely chopped
- 2 ounces (57 grams) unsweetened chocolate, finely chopped
- ½ cup (99 grams) granulated sugar
- 3 tablespoons (21 grams) cornstarch
- ½ teaspoon (2 grams) fine sea salt
- 3 large egg yolks (64 grams)
- 1 tablespoon (14 grams) unsalted butter, room temperature
- 1 teaspoon (5 grams) vanilla extract

Cherry Topping:

- 1½ pounds (567 grams) fresh cherries, pitted and halved
- 1 tablespoon (15 grams) fresh lemon juice
- ⅓ cup (66 grams) granulated sugar
- 2 tablespoons (14 grams) cornstarch
- 1 teaspoon (5 grams) vanilla extract
- ¼ teaspoon (2 grams) almond extract

Classic Whipped Cream (recipe follows)
Garnish: whole or halved pitted fresh cherries

1. Pour the warm black-bottom base into the cooled piecrust and spread into an even layer over the bottom.
2. Make the Chocolate Filling: In a medium pot, heat the milk and cream over medium-low heat until the mixture begins to simmer. Turn off the heat, add both chocolates, and stir until fully combined. Turn the heat back on to medium-low and heat, stirring constantly, until the chocolate is fully melted. Keep warm over low heat.
3. In a medium bowl, whisk the sugar, cornstarch, and salt together to combine. Add the egg yolks and whisk until well combined. Pour about one-quarter of the hot chocolate mixture into the bowl to temper the yolk mixture, whisking constantly. Return this mixture to the pot, whisking, and cook over medium-low heat, stirring constantly with a silicone spatula, until the mixture is very thick and large bubbles break the surface, 2 to 3 minutes.
4. Remove the pot from the heat and stir in the butter and vanilla extract. Strain the pudding into the prepared piecrust and spread into an even layer. Place a piece of plastic wrap directly against the surface and chill until set, 35 to 45 minutes.
5. While the pie sets, make the topping: In a medium pot, toss the cherries and lemon juice to combine. In a small bowl, stir the sugar and cornstarch together to combine. Add this mixture to the cherries and cook over medium heat, stirring constantly, until the cherries are softened but not broken down and the mixture has thickened, about 5 minutes. Stir in the vanilla and almond extracts. Transfer the topping to a shallow baking dish (or rimmed baking sheet) to help it cool quickly to room temperature.
6. Once the Cherry Topping is cool, remove the plastic wrap from the chocolate filling and spoon the cherry mixture over it in an even layer. Return the pie to the refrigerator until ready to serve.
7. When ready to serve, spread or pipe the whipped cream evenly over the pie and garnish with cherries.

DARK CHOCOLATE BLACK-BOTTOM BASE
Makes 1½ cups (185 grams)

Black-bottom bases, which are just a simple ganache, not only add a punch of chocolaty flavor, but they also help protect the crust from moisture from a wet filling (like custard or a cream filling).

- ¾ cup (113 grams) 72% cacao dark chocolate, finely chopped
- ⅓ cup (78 grams) heavy whipping cream

1. Place the chocolate in a medium heatproof bowl. In a small saucepan, bring the cream to a boil over medium heat. Pour the hot cream over the chocolate and let sit for 15 seconds undisturbed; stir gently until the ganache is thick and smooth.
2. To use, pour the ganache into the bottom of a cooled par-baked piecrust and spread into an even layer. Let set for 15 to 20 minutes before adding the filling.

CLASSIC WHIPPED CREAM
Makes 3 cups (283 grams)

- 1 cup (235 grams) heavy whipping cream
- ¼ cup (50 grams) granulated sugar
- 1 teaspoon (5 grams) vanilla extract

1. In the bowl of a stand mixer fitted with the whip attachment, whip the cream on medium-low speed until it begins to thicken, 1 to 2 minutes. Increase the speed to medium and add the sugar in a slow, steady stream, then continue to whip to medium peaks. Add the vanilla, if using, and mix to combine.

MAKE AHEAD AND STORAGE

This pie can be made up to 24 hours ahead and refrigerated, but it is best to add the whipped cream topping just before serving. Store leftovers covered with plastic wrap in the refrigerator.





These pies were developed using a metal King Arthur Pie Pan (9 inches in diameter and 1½ inches deep), available at kingarthurfLOUR.com.

BLUEBERRY LEMON MERINGUE PIE

Makes 1 (9-inch) pie

Why decide between sweet, juicy blueberry pie and tart, toasty lemon meringue when you can have both?

Blueberry Filling:

- 3½ cups (595 grams) fresh blueberries, divided
- 1 tablespoon (15 grams) fresh lemon juice
- ½ cup (100 grams) granulated sugar, divided
- ¼ cup (30 grams) all-purpose flour
- ¼ teaspoon (1 gram) fine sea salt
- 1 tablespoon (14 grams) unsalted butter
- 1 teaspoon (5 grams) vanilla extract

All Buttah Pie Dough (recipe on page 59), par-baked and cooled

Lemon Curd Filling:

- ¾ cup (150 grams) granulated sugar
- ¼ cup (28 grams) cornstarch
- 6 tablespoons (85 grams) unsalted butter
- 1 cup (226 grams) fresh lemon juice (from about 5 to 6 lemons)
- 6 large egg yolks (128 grams)
- ¼ teaspoon (1 gram) fine sea salt

Mile-High Meringue Topping:

- 4 large egg whites (142 grams)
- 1 cup (198 grams) granulated sugar
- 2 teaspoons (10 grams) vanilla extract (optional)
- ½ teaspoon (2 grams) cream of tartar
- Large pinch fine sea salt

1. For blueberry filling: In a medium saucepan, toss together 2½ cups (495 grams) blueberries, ¼ cup (50 grams) sugar, and lemon juice. Cook over medium-low heat, stirring occasionally, until berries start to break down and become juicy, 8 to 10 minutes. Using a potato masher, coarsely mash berries a few times.

2. In a small bowl, whisk together flour, salt, and remaining ¼ cup (50 grams) sugar. Sprinkle flour mixture onto blueberry mixture, and stir until well combined. Bring to a boil, stirring constantly, and cook for 1 minute. Turn off heat, and stir in butter and vanilla.

3. Using an immersion blender, purée blueberry mixture until relatively smooth. (Alternatively, transfer to a blender or food processor, and process until relatively smooth.) Stir in remaining 1 cup (170 grams)

blueberries. Let cool completely. (To cool quickly, pour blueberry filling onto a rimmed baking sheet.)

4. Preheat oven to 400°F (200°C).

5. On a parchment paper-lined baking sheet, place par-baked All Buttah Pie Dough crust. Pour cooled blueberry filling into prepared crust, and spread into an even layer.

6. Bake until crust is deeply golden and filling is bubbly and has a matte surface, 30 to 35 minutes. Let cool completely.

7. For lemon curd filling: In a small bowl, whisk together sugar and cornstarch until combined.

8. In a medium saucepan, melt butter over medium heat. Reduce heat to medium-low, and add sugar mixture, lemon juice, egg yolks, and salt. Cook, whisking constantly, until mixture begins to thicken, 15 to 18 minutes. Cook, stirring constantly with a silicone spatula (be sure to get into edges and corners of pot), until thickened and large bubbles begin to break surface in center of pot, 2 to 3 minutes.

9. Strain lemon curd filling through a fine-mesh sieve into cooled prepared crust, and spread into an even layer on top of blueberry filling. Cover with a piece of plastic wrap, pressing wrap directly onto surface of lemon curd filling to prevent a skin from forming. Refrigerate until completely cool, at least 4 hours or up to 24 hours.

10. For mile-high meringue topping: In the heatproof bowl of a stand mixer, whisk together egg whites, sugar, vanilla (if

using), cream of tartar, and salt. Place bowl over a saucepan of simmering water, and cook, whisking constantly, until an instant-read thermometer registers 160°F (71°C).

11. Return bowl to stand mixer. Using the whisk attachment, beat at medium-high speed until stiff peaks form, 4 to 5 minutes.

12. Pile meringue on top of cooled pie. Spread meringue to edges, but keep it piled a bit higher in center. Using a handheld kitchen torch, carefully brown meringue before serving, if desired.

MAKE AHEAD AND STORAGE

The crust can be par-baked up to 1 day ahead. The blueberry filling can be made up to 2 days ahead; refrigerate in an airtight container. The pie can be made up to 1 day ahead; cover pie in plastic wrap, and store in refrigerator. Keep in mind that it's best to add the meringue just before serving. Refrigerate leftovers in an airtight container for up to 2 days.



BANANA COCONUT CREAM PIE

Makes 1 (9-inch) pie

Coconut cream pie meets banana pudding in one glorious whipped cream-topped beauty. Half the coconut custard is poured into the toasted coconut piecrust and topped with a layer of vanilla wafers before being covered with even more custard filling. After chilling, bananas and plenty of whipped cream round out this ultimate cream pie.

- 1 (13.5-ounce) can (383 grams) coconut milk
- 1 cup (226 grams) whole milk
- 2 cups (468 grams) heavy whipping cream, divided
- $\frac{3}{4}$ cup (149 grams) plus $\frac{1}{8}$ cup (66 grams) granulated sugar, divided
- 1 vanilla bean, split lengthwise, seeds scraped and reserved
- $\frac{1}{8}$ cup (37 grams) cornstarch
- $\frac{1}{2}$ teaspoon (2 grams) fine sea salt
- 3 large egg yolks (64 grams)
- 1 large egg (56 grams)
- 2 tablespoons (28 grams) unsalted butter
- $1\frac{1}{4}$ cups (88 grams) toasted unsweetened flaked coconut, divided
- 2 teaspoons (10 grams) vanilla extract, divided
- Toasted Coconut Pie Dough (recipe on page 59), blind-baked and cooled completely
- 25 vanilla wafers (100 grams), divided
- 2 to 3 medium bananas (310 grams), very thinly sliced and divided

1. In a medium stockpot, heat coconut milk, milk, $\frac{1}{2}$ cup (115 grams) cream, $\frac{1}{4}$ cup (50 grams) sugar, and reserved vanilla bean seeds over medium heat just until bubbles form around edges of pot. (Do not boil.)
2. In a medium bowl, whisk together $\frac{1}{2}$ cup (99 grams) sugar, cornstarch, and salt until combined. Whisk in egg yolks and egg until well combined.
3. Pour about one-fourth of hot coconut milk mixture into sugar mixture, whisking constantly. Pour sugar mixture into remaining hot coconut milk mixture in pot, whisking constantly. Reduce heat to medium-low, and cook, stirring constantly

with a silicone spatula, until mixture is thickened and large bubbles begin to break surface in center of pot. Remove from heat, and stir in butter until melted and mixture is smooth. Stir in 1 cup (70 grams) flaked coconut and 1 teaspoon (5 grams) vanilla. Pour about half of mixture into cooled blind-baked Toasted Coconut Pie Dough, and spread into an even layer. Arrange about 20 vanilla wafers on top of filling in a single layer. Pour remaining filling on top of vanilla wafers, and spread into an even layer. Cover with a piece of plastic wrap, pressing wrap directly onto surface of filling to prevent a skin from forming, and refrigerate until completely cool and set, at least 4 hours or up to 24 hours.

4. Arrange about two-thirds of banana slices in an even layer on top of pie, overlapping each slice. Crumble remaining vanilla wafers, and sprinkle on top of banana slices in an even layer.

5. In the bowl of a stand mixer fitted with the whisk attachment, beat remaining $1\frac{1}{2}$ cups (353 grams) cream, remaining $\frac{1}{8}$ cup (66 grams) sugar, and remaining 1 teaspoon (5 grams) vanilla at medium speed until medium peaks form, 2 to 3 minutes. Spread, spoon, or pipe whipped cream on top of pie. Top with remaining $\frac{1}{4}$ cup (18 grams) flaked coconut and remaining banana slices. Refrigerate until ready to serve.

MAKE AHEAD AND STORAGE

The crust can be blind-baked up to 1 day ahead. The pie can be made up to 1 day ahead; cover pie in plastic wrap, and store in refrigerator. Keep in mind that it's best to add the Sweetened Whipped Cream just before serving. Refrigerate leftovers in an airtight container for up to 2 days.



MILE-HIGH CREAMY APPLE PIE

Makes 1 (9-inch) pie

Pre-cooking is the key to this rich, caramelized apple pie filling. It starts with browned butter and dark brown sugar, but the stovetop time does more than meld the flavors together—it also pulls moisture from the apples to ensure the filling is ultimately thick enough when sliced. But the really special element doesn't happen until the pie is nearly done baking, when a super simple custard is slowly poured into the pie through the vents in the top crust, melding with the apple filling inside to create a deliciously creamy combo that will steal the show every time.

Apple Filling:

- 6 tablespoons (85 grams) unsalted butter
- 18 cups (2,137 grams) diced peeled apples (about 16 medium apples, such as Honeycrisp)
- 1 cup (212 grams) firmly packed dark muscovado or dark brown sugar
- 2 tablespoons (30 grams) fresh lemon juice
- 1½ tablespoons (5 grams) ground cinnamon
- 2 teaspoons (10 grams) vanilla extract
- 1 teaspoon (4 grams) fine sea salt
- ½ teaspoon (1 gram) freshly grated nutmeg
- ⅔ cup (80 grams) all-purpose flour
- ⅔ cup (132 grams) granulated sugar
- 2 recipes Cinnamon Pie Dough (recipe on page 59), prepared, shaped into 2 disks, wrapped well, and chilled
- 1 large egg (56 grams)
- 1 tablespoon (15 grams) water
- Turbinado sugar, for sprinkling

Custard Filling:

- 1 cup (235 grams) heavy whipping cream
- 3 tablespoons (37 grams) granulated sugar
- 1 large egg (56 grams)
- 1 large egg yolk (21 grams)
- 1 teaspoon (5 grams) vanilla extract

Sweetened whipped cream, to serve

1. For apple filling: In a large stockpot, melt butter over medium heat. Reduce heat to low, and cook, stirring occasionally, until butter solids are golden and nutty in aroma, 4 to 5 minutes. Add apples, muscovado or brown sugar, lemon juice, cinnamon, vanilla, salt, and nutmeg, and toss well to combine. Cook, stirring frequently, until smooth and glossy, 4 to 5 minutes.
2. In a medium bowl, whisk together flour and granulated sugar. Sprinkle flour mixture onto apple mixture, and stir well to combine. Increase heat to medium, and cook, stirring constantly, until mixture is thickened and begins to boil. Transfer to a large bowl, cover, and let cool completely. (The apple filling can be prepared and refrigerated for up to 2 days. We suggest chilling overnight).
3. On a lightly floured surface, roll half of Cinnamon Pie Dough to about ¼-inch thickness. Transfer to a 9-inch pie plate, pressing into bottom and up sides. Trim dough to ½ inch beyond edge of plate.

Spoon cooled apple filling into prepared crust, mounding it slightly higher in center. Refrigerate.

4. On a lightly floured surface, roll remaining Cinnamon Pie Dough to about ¼-inch thickness. Place on top of apple filling. Using your fingers, press top and bottom crusts together all the way around pie; trim dough to ½ inch beyond edge of plate. Fold edges under, and crimp, if desired. Refrigerate for at least 30 minutes or up to 1 hour.

5. Place a baking steel or baking stone on bottom rack of oven. Preheat oven to 400°F (200°C).

6. Line a baking sheet with foil. Place pie on prepared pan (to catch any spillage), and place on middle rack in the oven.

7. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Brush egg wash onto center of pie, and generously sprinkle with turbinado sugar. Using a sharp paring knife, cut 4 to 5 vents (about 1½ inches long) across center of pie.

8. Bake for 25 minutes. Reduce oven temperature to 375°F (190°C), and bake until crust is deeply golden brown and filling bubbles up through vents, 40 to 45 minutes more.

9. Meanwhile, for the custard filling: In a 2-cup liquid-measuring cup, whisk together cream, granulated sugar, egg, egg yolk, and vanilla.

10. Remove pie from oven, and gradually pour custard filling into pie through vents. (It will take a bit of time to “soak” into pie, so add a little into one vent and then move on to another. Continue pouring, bit by bit, until all custard filling has been added.) Bake for 15 to 17 minutes more, covering with foil to prevent excess browning, if necessary. Let cool completely before serving.

MAKE AHEAD AND STORAGE

The pie is best eaten the same day it's made. If there are leftovers, though, wrap them in plastic wrap, and store at room temperature for up to 2 days. ▢



Boos[®] Block[®]

ANTIMICROBIAL

Wood Cutting Boards

Boos Block[®] Mystery Oil and Board Cream have been scientifically proven to create an antimicrobial, hydrophobic surface that decreases the surface bacteria to a 'clean level' in just three hours. Any remaining fluid is then absorbed into the wood fibers, where the natural occurring enzymes in the Northern Hard Rock Maple kill any remaining bacteria.

Watch the short video online for more information. www.youtube.com/johnboosco





Around the World IN APPLE CAKE

FROM THE RENOWNED ORCHARDS OF NORMANDY, FRANCE, TO THE FERTILE PLAINS OF CHILE, THE APPLE CAKE HAS TAKEN MANY DELIGHTFULLY UNIQUE FORMS. WE TRACKED DOWN FOUR CLASSICS THAT'LL BE AT HOME ON ANY KITCHEN TABLE.

PROP STYLING BY SIDNEY BRAGIEL





APPLE SHORTCAKE

Makes 9 bars

A famed New Zealand favorite, apple shortcake is a nostalgic baked good from Down Under. Kiwi baking blogger Erin Clarkson claims that almost every grandmother in the country has a recipe for it tucked in their recipe book. Encased in a cakey pastry crust are sugared and cinnamon-spiced apple slices, creating something like a pie-cake hybrid you won't soon forget.

- 4 cups (500 grams) all-purpose flour
- 1 cup (200 grams) plus 3 tablespoons (36 grams) granulated sugar, divided, plus more for sprinkling
- 1¾ teaspoons (8.75 grams) baking powder
- 1¼ teaspoons (3.75 grams) plus ⅛ teaspoon kosher salt, divided
- 1 cup (227 grams) cold unsalted butter, cubed
- 3 large eggs (150 grams), divided and lightly beaten
- ¾ teaspoon (3 grams) almond extract
- ½ teaspoon (2 grams) vanilla extract
- 2 teaspoons (6 grams) cornstarch
- 1 teaspoon (2 grams) ground cinnamon
- 3 cups (330 grams) ¼-inch-thick wedges peeled Golden Delicious apples
- 2 cups (220 grams) ¼-inch-thick wedges peeled Granny Smith apples
- 2 teaspoons (10 grams) fresh lemon juice
- Garnish: confectioners' sugar

1. In the work bowl of a food processor, place flour, 1 cup (200 grams) sugar, baking powder, and 1¼ teaspoons (3.75 grams) salt; pulse until combined. Add cold butter, and pulse until mixture resembles coarse crumbs. Add 2 eggs (100 grams) and extracts; pulse just until dough comes together, stopping to scrape sides of bowl. (Mixture should be moist but not sticky and hold together when pinched.) Turn out dough, and divide in

half; shape each portion into a 6-inch square. Wrap in plastic wrap, and refrigerate for at least 25 minutes.

2. Preheat oven to 350°F (180°C). Spray a 9-inch square baking pan with cooking spray; line pan with parchment paper, letting excess extend over sides of pan.

3. Let dough stand at room temperature until softened, 10 to 15 minutes. On a lightly floured surface, roll 1 portion into a 13-inch square; place prepared pan in center of dough square. Using pan as a guide, cut out a 9-inch square, and transfer to prepared pan, pressing across bottom. (It's OK if dough tears while transferring; gently move to pan, and press together). Cut remaining rolled dough into 4 pieces; gently transfer to prepared pan, pressing all the way up sides and using excess dough to seal any seams with bottom.

4. In a medium bowl, stir together cornstarch, cinnamon, remaining 3 tablespoons (36 grams) sugar, and remaining ⅛ teaspoon salt. Add apples and lemon juice; stir until well combined. Spread apples evenly on dough in pan.

5. On a lightly floured surface, roll remaining dough portion into a 9½-inch square; carefully place dough on top of apple mixture, pressing overlapping dough edges to seal. Trim dough edges level with apples, smoothing and sealing edges as needed. Brush top with remaining 1 egg (50 grams). Using the tines of a fork, prick dough several times to vent; sprinkle with sugar.

6. Bake until crust is golden brown and firm and a wooden pick inserted in center easily pierces apple layer, 50 minutes to 1 hour, rotating pan halfway through baking and loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 10 minutes. Using excess parchment as handles, carefully remove from pan, and let cool completely on a wire rack. Dust with confectioners' sugar, if desired.

PRO TIPS

Shortcake dough can be made 1 day ahead, wrapped, and refrigerated. When ready to use, let stand at room temperature until slightly softened, 15 to 20 minutes.

Add a bit of finishing sparkle by sprinkling white sparkling sugar or sanding sugar on egg-washed, docked dough.

KUCHEN DE MIGAS

KUCHEN DE MIGAS

Makes 1 (9-inch) cake

A hybrid of Chilean and German descent, Kuchen (the German word for “cake”) de migas (the Spanish word for “crumbs”) has a generous spiced streusel topping and is strewn with apple chunks. Germans began to settle in Chile in the 1850s, bringing over many baked goods that the Chileans adapted, such as berlines, German-style doughnuts filled with dulce de leche. But perhaps as beloved is their Kuchen de migas, a marriage of German pastry and Chilean-grown apples, like Pink Lady and Granny Smith.

- 5½ cups (670 grams) 1- to 1½-inch-chopped peeled Pink Lady apples
- 4¼ cups (520 grams) 1- to 1½-inch-chopped peeled Granny Smith apples
- 1¼ cups (250 grams) granulated sugar, divided
- ¾ cup (165 grams) firmly packed light brown sugar, divided
- ¾ teaspoon (3 grams) tightly packed orange zest
- 1 tablespoon (15 grams) fresh orange juice
- 1 teaspoon (2 grams) ground cinnamon
- 1½ teaspoons (4.5 grams) kosher salt, divided
- ¼ teaspoon ground allspice
- 4 tablespoons (32 grams) cornstarch, divided
- ¾ cup (170 grams) plus 2 tablespoons (28 grams) unsalted butter, softened and divided
- 2 large eggs (100 grams), room temperature
- 1½ teaspoons (6 grams) vanilla extract
- 2 cups (250 grams) all-purpose flour
- 1 teaspoon (5 grams) baking powder
- Cinnamon Crumb Topping (recipe follows)

1. Line a rimmed baking sheet with parchment paper.
2. In a large bowl, stir together apples, ½ cup (100 grams) granulated sugar, ½ cup (110 grams) brown sugar, orange zest and juice, cinnamon, ½ teaspoon (1.5 grams) salt, and allspice. Let stand for 30 minutes, stirring occasionally. Stir in 2 tablespoons (16 grams) cornstarch.
3. In a large Dutch oven, melt 2 tablespoons (28 grams) butter over medium-high heat. Add apple mixture. Reduce heat to medium; cover and cook, stirring frequently, until apples are just softened, 25 to 30 minutes. Uncover and cook, stirring frequently, until liquid has thickened and apples are

softened, about 5 minutes. Transfer apple mixture to prepared pan, spreading into an even layer. Let cool to room temperature, about 30 minutes.

4. Preheat oven to 350°F (180°C).

5. In the bowl of a stand mixer fitted with the paddle attachment, beat remaining ¾ cup (170 grams) butter, remaining ¾ cup (150 grams) granulated sugar, and remaining ¼ cup (55 grams) brown sugar at medium speed until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating until well combined after each addition. Beat in vanilla.

6. In a medium bowl, whisk together flour, baking powder, remaining 2 tablespoons (16 grams) cornstarch, and remaining 1 teaspoon (3 grams) salt. Add flour mixture to butter mixture all at once; beat at low speed just until combined, stopping to scrape sides of bowl. (Mixture will resemble very soft drop cookie dough.)

7. Spray a 9-inch springform pan with baking spray with flour; line bottom of pan with parchment paper. Transfer dough to prepared pan; using a piece of plastic wrap pressed directly on surface, press dough evenly into bottom and up to 1¼ inches from top edge of pan. Carefully remove plastic wrap; using fingertips, gently seal any holes or bubbles left in dough. Spoon cooled apple mixture into dough, spreading into an even layer. Sprinkle clumps of Cinnamon Crumb Topping on top.

8. Bake until edges are deep golden brown, 1 hour to 1 hour and 20 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 10 minutes. Carefully remove sides of pan; let cool completely on base on a wire rack. (Center of cake will sink slightly as filling cools.)

CINNAMON CRUMB TOPPING

Makes about 1 cup

- ½ cup (100 grams) granulated sugar
- ⅓ cup (76 grams) unsalted butter, melted
- ⅛ teaspoon kosher salt
- 1 cup (125 grams) all-purpose flour
- ¾ teaspoon (1.5 grams) ground cinnamon

1. In a medium bowl, stir together sugar, melted butter, and salt until well combined. Stir in flour and cinnamon until well combined.





SHARLOTKA

(RUSSIAN APPLE CAKE)

Makes 1 (9-inch) cake

Despite its Russian name, the Sharlotka (Russian for Charlotte) is actually British in origin but was served to a very important Russian guest during his visit. Czar Alexander I dined in London, England, on an apple dish that French pastry chef Marie-Antoine Carême had just invented, made with ladyfingers, Bavarian cream, and apples. Sometimes known by its more famous moniker charlotte russe, Sharlotka changed when it came to Russia, taking on a less complicated form of apples intermittently layered with a fluffy cake batter, creating a recipe that is both seductively simple and satisfying.

- 3 cups (330 grams) ¼-inch-sliced peeled Granny Smith apples
- 2 cups (220 grams) ¼-inch-sliced peeled Golden Delicious apples
- 1 cup (200 grams) plus 1 tablespoon (12 grams) granulated sugar, divided
- ¼ teaspoon packed lemon zest
- 2 teaspoons (10 grams) fresh lemon juice
- 4 large eggs (200 grams), room temperature
- 1½ teaspoons (6 grams) vanilla extract
- ¾ teaspoon (2.25 grams) kosher salt
- 1¼ cups (156 grams) all-purpose flour
- 1½ teaspoons (7.5 grams) baking powder
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground cardamom
- Confectioners' sugar, for dusting

1. Preheat oven to 350°F (180°C). Butter a 9-inch springform pan; line bottom of pan with parchment paper.
2. In a large bowl, stir together apples, 1 tablespoon (12 grams) granulated sugar, and lemon zest and juice. Set aside.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat eggs, vanilla, salt, and remaining 1 cup (200 grams) granulated sugar at medium-high speed until thickened and pale and ribbons form when whisk attachment is lifted, 6 to 7 minutes. Remove bowl from stand mixer.
4. In a medium bowl, whisk together flour, baking powder, cinnamon, and cardamom. Using a fine-mesh sieve, gradually sift flour mixture over egg mixture, gently folding after each addition; fold just until combined and no dry streaks remain.
5. In prepared pan, place half of apple mixture (about 281 grams). Pour half of batter (about 279 grams) over apple mixture; gently smooth with a small offset spatula to ensure batter is spread over and between apple mixture. Scatter remaining apple mixture evenly on top of batter in pan; pour remaining batter over apple mixture, gently smoothing with a small offset spatula. Let stand for 2 minutes, tapping sides of pan forcefully to release as many air bubbles as possible; pop any bubbles that rise to the surface, smoothing batter as needed.
6. Bake until top is golden brown, cake springs back when touched, and a wooden pick inserted in center comes out clean, 35 to 45 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 15 minutes. Carefully remove sides of pan. Serve warm, or let cool to room temperature on base on a wire rack. Dust with confectioners' sugar before serving.

PRO TIP

Feel free to customize your Sharlotka with different flavor twists. Add orange zest and juice instead of lemon. Stir a bit of your favorite baking spices into the batter or the apples.

FRENCH APPLE CAKE

Makes 1 (9-inch) cake

In Normandy, France, more than 800 different varieties of apples grow and have flourished since the eighth century. From this land of a thousand orchards comes the French version of apple cake, often spiked with rum and so jam-packed with apples, it'll always boast a juicy, custard-like texture.

- 4½ cups (542 grams) ¾- to 1-inch-chopped peeled Honeycrisp apples
 - 3 cups (375 grams) ¾- to 1-inch-chopped peeled Pink Lady apples
 - 2 teaspoons (10 grams) fresh lemon juice
 - 3 large eggs (150 grams), room temperature
 - ¾ cup (150 grams) granulated sugar
 - 3 tablespoons (39 grams) dark spiced rum
 - 1 teaspoon (6 grams) vanilla bean paste
 - 1 cup (125 grams) all-purpose flour
 - 1½ teaspoons (7.5 grams) baking powder
 - 1 teaspoon (3 grams) kosher salt
 - ⅔ cup (150 grams) unsalted butter, melted and cooled for 15 minutes
 - 1 tablespoon (12 grams) sparkling sugar
- Garnish: sparkling sugar and confectioners' sugar

1. Preheat oven to 350°F (180°C). Place a sheet of foil on lowest oven rack to catch any drips.
2. In a large bowl, toss together apples and lemon juice. Set aside.

3. In another large bowl, whisk eggs until pale and foamy, about 2 minutes. Add granulated sugar, rum, and vanilla bean paste, whisking until well combined.

4. In a medium bowl, whisk together flour, baking powder, and salt. Add flour mixture to egg mixture alternately with melted butter, beginning and ending with flour mixture, whisking until combined and stopping to scrape sides of bowl.

5. Spray a light-colored 9-inch springform pan with baking spray with flour; line bottom of pan with parchment paper.

6. Reserve 1 cup (125 grams) apples. Using a large silicone spatula, fold remaining apples into batter. Using a small offset spatula, spread batter in prepared pan, pressing down to distribute batter between apples and into edges of pan; smooth into an even layer. Arrange reserved apples on top as desired, pressing into batter and smoothing as needed.

7. Bake on center oven rack for 20 minutes. Sprinkle with sparkling sugar, and bake until a wooden pick inserted in center comes out clean and an instant-read thermometer registers 200°F (93°C) to 205°F (96°C), 36 to 42 minutes, rotating pan and loosely covering with foil halfway through baking to prevent excess browning, if necessary. Let cool in pan for 10 minutes. Carefully remove sides of pan; let cool completely on base on a wire rack. Garnish with sparkling sugar and confectioners' sugar, if desired.

PRO TIP

The dark spiced rum in this recipe gives this cake its depth of flavor. Calvados, an apple brandy produced in Normandy, is another great option to swirl into your batter.



A IS FOR APPLE

A LOOK AT EACH APPLE VARIETY STUDDING OUR GLORIOUS APPLE CAKES.

HONEYCRISP:

A nice balance of sweet and tart, the Honeycrisp apple was invented primarily for eating fresh but has proven to be a baker's coveted ingredient. Though originally cultivated in the US, it also grows well in France, where it has found its way into their beloved apple cake.

GRANNY SMITH: Crisp, juicy, and delightfully tart, the Granny Smith apple can be instantly recognized by its electric green color, and it's a favorite for bakers because it keeps its shape even when baked. First cultivated in Australia, it is also grown in New Zealand and often used in their apple shortcake.

GOLDEN DELICIOUS:

With a divinely sweet taste and pale golden skin, the Golden Delicious apple is one of the most popular apples to bake with because it maintains its shape even when baked. It stays firm and brings a boost of sweetness to our Apple Shortcake and Sharlotka (Russian Apple Cake).

PINK LADY: Sweet, tart, and firm, the Pink Lady apple gets its brilliant color from the strong sunlight in autumn. Mostly grown in Australia, they also do well in France and Chile, hence their role in Kuchen de Migas and French Apple Cake. 🍏



THE SECRET TO GREAT BAKING IS CALIFORNIA OLIVE RANCH

TAKE 10% OFF YOUR ORDER
at www.californiaoliveranch.com

Use code **BAKEFROMSCRATCH**
(valid on orders over \$25)



CALIFORNIA
OLIVE RANCH®



Facebook Twitter Instagram

ACEDOLIVE.COM

FOOD STYLING & PHOTOGRAPHY: REBECCA FRY

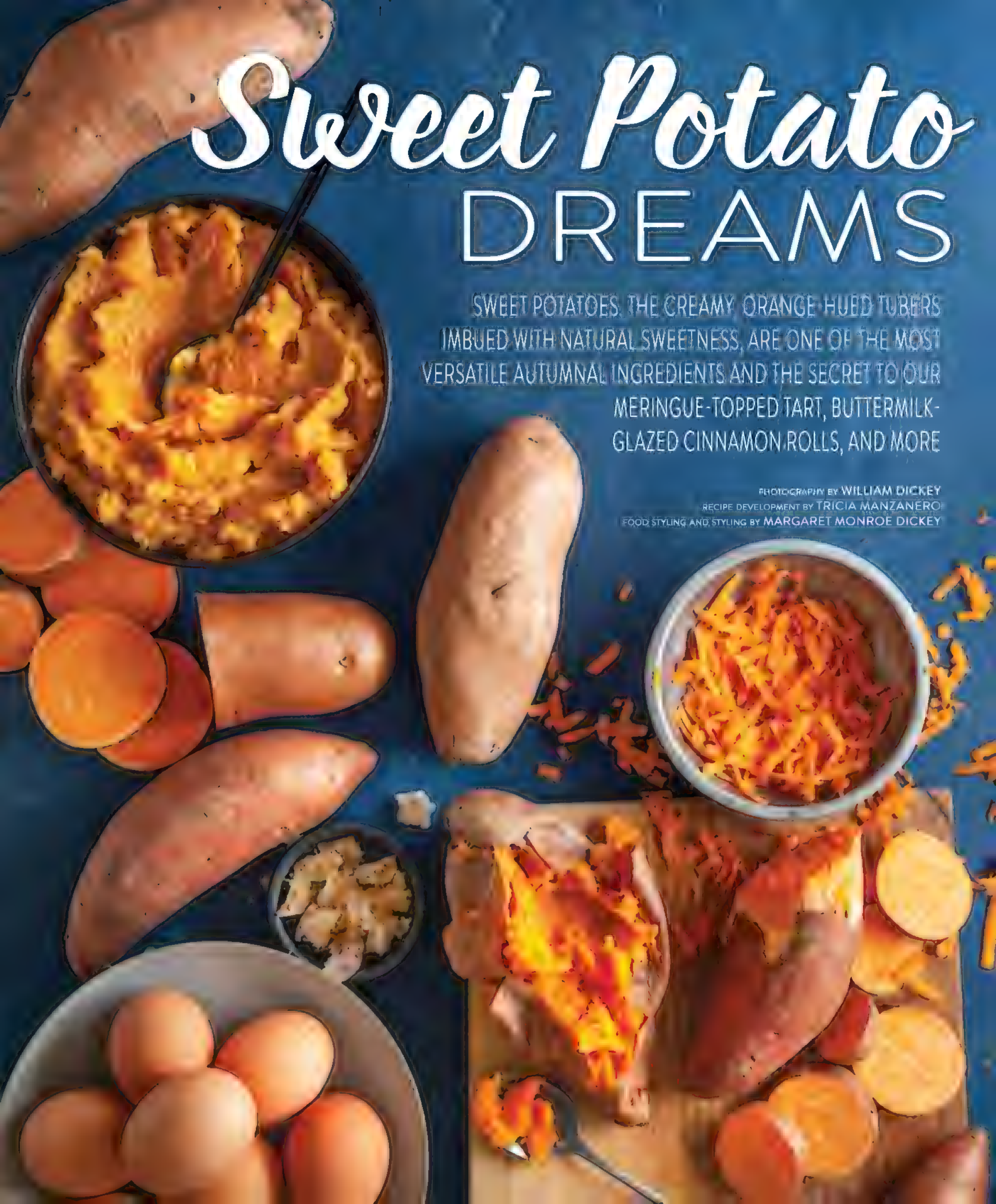
Sweet Potato DREAMS

SWEET POTATOES, THE CREAMY ORANGE-HUED TUBERS IMBUED WITH NATURAL SWEETNESS, ARE ONE OF THE MOST VERSATILE AUTUMNAL INGREDIENTS AND THE SECRET TO OUR MERINGUE-TOPPED TART, BUTTERMILK-GLAZED CINNAMON ROLLS, AND MORE

PHOTOGRAPHY BY WILLIAM DICKEY

RECIPE DEVELOPMENT BY TRICIA MANZANERO

FOOD STYLING AND STYLING BY MARGARET MONROE DICKEY







SWEET POTATO HAND PIES

Makes 9 hand pies

The perfect pastry package, these hand pies hide the welcome surprise of a spiced brown sugar-laden sweet potato filling. Drizzled with a warm glaze, each one is the buttery celebration of autumn's sweetest tuber.

- 1½ cups (284 grams) unsalted butter
- 2¼ cups (281 grams) all-purpose flour
- 2¼ teaspoons (6.75 grams) plus ¼ teaspoon kosher salt, divided
- ½ cup (120 grams) ice water
- ½ cup (118 grams) puréed cooked peeled sweet potato (see Note)
- 3 tablespoons (42 grams) firmly packed light brown sugar
- ½ teaspoon (2 grams) vanilla extract
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground ginger
- ¼ teaspoon ground nutmeg
- 1 large egg (50 grams), lightly beaten
- Cinnamon-Brown Sugar Glaze (recipe follows)
- Garnish: turbinado sugar

1. Cube butter, and freeze for 30 minutes.
2. In the work bowl of a food processor, place flour and 2¼ teaspoons (6.75 grams) salt; pulse until combined. Add frozen butter; pulse until butter is dime-size. With processor running, add ½ cup (120 grams) ice water in a slow, steady stream just until dough comes together and forms a ball. Turn out dough onto a lightly floured surface; shape into a 6-inch square. Wrap in plastic wrap, and refrigerate for at least 30 minutes.
3. On a lightly floured surface, roll dough into a 15x7½-inch rectangle, lightly flouring surface as needed to prevent sticking. Fold dough in thirds, like a letter, and turn 90 degrees. Repeat procedure twice. Wrap in plastic wrap, and refrigerate for at least 20 minutes.
4. Line 2 baking sheets with parchment paper.
5. Divide dough in half. On a lightly floured surface, roll 1 portion into a 12x9-inch rectangle, lightly flouring surface and dough as needed to prevent sticking. Using a pastry wheel, cut dough into 9 rectangles (about 4x3 inches each). Place evenly spaced on a prepared pan, and refrigerate; repeat procedure with remaining dough.

6. Preheat oven to 350°F (180°C).
7. In a small bowl, stir together sweet potato, brown sugar, vanilla, cinnamon, ginger, nutmeg, and remaining ¼ teaspoon salt; divide sweet potato mixture among 9 dough rectangles (about 2½ teaspoons [16 grams] each); using a small offset spatula, spread sweet potato mixture evenly within each rectangle, leaving a ¼- to ½-inch border around edges. Brush egg onto border of each rectangle; top each with a second dough rectangle. Using the tines of a fork, crimp edges to seal each pastry pocket; brush egg onto dough, and poke tops 3 to 4 times with tines of fork. Using a small sharp knife, trim rectangles to create cleaner edges, if desired.
8. Bake until puffed and golden brown, 20 to 25 minutes. Let cool on pans for at least 10 minutes. Just before serving, spoon and spread Cinnamon-Brown Sugar Glaze onto hand pies, working quickly. Garnish immediately with turbinado sugar, if desired. Serve warm or at room temperature.

Note: We like the bright color and convenience of using pre-cubed raw sweet potatoes, sold in 1-pound bags in the produce department of most grocery stores. Cook according to package direction. Purée in a food processor until mostly smooth.

CINNAMON-BROWN SUGAR GLAZE

Makes about ¾ cup

- ¼ cup (57 grams) unsalted butter
- ¼ cup (55 grams) firmly packed light brown sugar
- ¼ teaspoon kosher salt
- ¼ cup (60 grams) heavy whipping cream
- 1 cup (120 grams) confectioners' sugar
- 1 teaspoon (4 grams) vanilla extract
- ¼ teaspoon (1.5 grams) ground cinnamon

1. In a medium saucepan, combine butter, brown sugar, and salt; cook over medium-low heat, stirring frequently, until melted and well combined. Stir in cream; bring to a boil over medium heat, stirring frequently. Immediately remove from heat; stir in confectioners' sugar, vanilla, and cinnamon until well combined. Use immediately.





SWEET POTATO CINNAMON BUNS

Makes 10 buns

Our cinnamon buns boast an orange-gold swirl thanks to puréed sweet potato. Made epically tangy by a dose of buttermilk in the dough and in the glaze, this is the kind of baked good worth waking up for.

- 3 to 3½ cups (375 to 417 grams) all-purpose flour, divided
- ⅓ cup (146 grams) firmly packed light brown sugar, divided
- 1 (0.25-ounce) package (7 grams) instant yeast*
- 1¼ teaspoons (5.25 grams) kosher salt
- ¼ teaspoon ground nutmeg
- ⅔ cup (160 grams) whole buttermilk
- 6 tablespoons (84 grams) plus ¼ cup (57 grams) unsalted butter, divided and softened
- ½ cup (118 grams) puréed cooked peeled sweet potato (see Note on page 80)
- 1 large egg (50 grams)
- 2 tablespoons (12 grams) ground cinnamon
- 2 teaspoons (4 grams) ground ginger
- 1 cup (113 grams) chopped toasted pecans

Buttermilk Glaze (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (125 grams) flour, ⅓ cup (73 grams) brown sugar, yeast, salt, and nutmeg at low speed just until combined.
2. In a medium saucepan, combine buttermilk and 6 tablespoons (84 grams) butter; cook over medium heat, stirring frequently, until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add buttermilk mixture to flour mixture; beat at medium speed for 2 minutes. Add sweet potato and egg; beat at medium-high speed for 2 minutes. With mixer on low speed, gradually add 2 cups (250 grams) flour until combined.
3. Switch to the dough hook attachment. Beat at medium-low speed until a soft, somewhat sticky dough forms, 6 to 10 minutes, adding remaining ⅓ cup (42 grams) flour, 1 tablespoon (8 grams)

at a time, if needed, and stopping to scrape sides of bowl and dough hook. (Dough should pass the windowpane test [see Note] but may still stick slightly to sides of bowl.)

4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.

5. Preheat oven to 350°F (180°C). Spray a 12-inch cast-iron skillet with baking spray with flour.

6. In a small bowl, stir together cinnamon, ginger, and remaining ⅓ cup (73 grams) brown sugar.

7. Punch down dough; let stand for 5 minutes. On a lightly floured surface, roll dough into a 12x11-inch rectangle. Using a small offset spatula, spread remaining ¼ cup (57 grams) butter onto dough, leaving a ½-inch border on one long side. Generously sprinkle with cinnamon mixture and pecans. (Cinnamon-pecan layer will be quite thick.) Starting with long side opposite border, roll dough into a log, pinching seam to seal. Gently shape log to 12 inches long and even thickness, if necessary. Using a serrated knife dipped in flour, cut log into 10 slices (about 1¼ inches thick each). Place slices, cut side down, in prepared skillet. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size and

dough holds an indentation when pressed with a finger, 25 to 35 minutes.

8. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 20 to 25 minutes. Let cool in skillet for 15 minutes. Spread Buttermilk Glaze onto warm buns. Serve immediately.

**We used Platinum® Yeast from Red Star®.*

Note: Test the dough for proper gluten development using the windowpane test. Pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.

BUTTERMILK GLAZE

Makes about 1 cup

- 2½ cups (300 grams) confectioners' sugar
- ¼ cup (60 grams) whole buttermilk
- 2 tablespoons (28 grams) unsalted butter, melted
- ½ teaspoon (1.5 grams) kosher salt

1. In a medium bowl, stir together all ingredients until smooth and well combined. Use immediately.



SWEET POTATO-CHAI SCONES

Makes 6 scones

Warm with aromatic chai spice and made mouthwateringly tender with sweet potato, these scones are a fall breakfast dream complete with a final sprinkling of sparkling sugar.

- 2 cups (250 grams) all-purpose flour
 - $\frac{1}{4}$ cup (55 grams) firmly packed light brown sugar
 - $1\frac{3}{4}$ teaspoons (8.75 grams) baking powder
 - $1\frac{1}{2}$ teaspoons (3 grams) ground cardamom
 - 1 teaspoon (2 grams) ground cinnamon
 - $\frac{3}{4}$ teaspoon (2.25 grams) kosher salt
 - $\frac{1}{4}$ teaspoon ground ginger
 - $\frac{1}{4}$ teaspoon ground cloves
 - $\frac{1}{4}$ teaspoon ground black pepper
 - $\frac{1}{2}$ cup (113 grams) cold unsalted butter, cubed
 - $\frac{1}{2}$ cup (118 grams) cold puréed cooked peeled sweet potato (see Note on page 80)
 - $\frac{1}{3}$ cup (80 grams) cold heavy whipping cream
 - 1 teaspoon (4 grams) vanilla extract
 - $\frac{1}{4}$ teaspoon (1 gram) tightly packed orange zest
 - 1 large egg (50 grams), lightly beaten
- Sparkling sugar, for sprinkling

1. Preheat oven to 375°F (190°C). Line a rimmed baking sheet with parchment paper.
2. In a large bowl, whisk together flour, brown sugar, baking powder, cardamom, cinnamon, salt, ginger, cloves, and black pepper, breaking up any clumps of brown sugar by hand as needed. Using a pastry blender or 2 forks, cut in cold butter until mixture resembles coarse crumbs.
3. In a medium bowl, stir together sweet potato, cold cream, vanilla, and orange zest. Using a fork, gradually add sweet potato mixture to flour mixture, stirring until dry ingredients are moistened. (It's

OK if dough is crumbly or shaggy in parts.)

4. Turn out dough onto a clean surface; gently knead 4 to 6 times to bring dough together. Roll or pat dough into a 1-inch-thick circle (about 6 inches wide), lightly flouring surface as needed to prevent sticking. Using a bench scraper or a thin-bladed knife, cut circle into 6 wedges, and place at least 2 inches apart on prepared pan. Brush tops with egg, and sprinkle with sparkling sugar.
5. Bake until golden brown, a wooden pick inserted in center comes out clean, and an instant-read thermometer inserted in center registers 200°F (93°C), 15 to 18 minutes. Let cool on pan for 5 minutes. Serve warm.

SWEET POTATO CAKE WITH MASCARPONE BUTTERCREAM

Makes 1 (9-inch) cake

Richly spiced and packing a helping of walnuts and cranberries, this layer cake has moist texture due to the grated sweet potato folded into the batter. Meanwhile, a silky Mascarpone Buttercream wraps the cake up in a smooth coat that complements the nut- and fruit-laden cake.

- $3\frac{1}{2}$ cups (376 grams) grated peeled sweet potato (about 3 medium sweet potatoes)
- $1\frac{3}{4}$ cups (350 grams) granulated sugar
- 1 cup (214 grams) vegetable oil
- 4 large eggs (200 grams), room temperature
- 2 teaspoons (8 grams) vanilla extract
- 2 cups (250 grams) plus 1 tablespoon (8 grams) all-purpose flour, divided
- 2 teaspoons (10 grams) baking powder
- 2 teaspoons (4 grams) ground cinnamon
- $1\frac{1}{2}$ teaspoons (3 grams) ground ginger
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (3 grams) kosher salt
- $\frac{1}{2}$ teaspoon (1 gram) ground allspice
- $\frac{3}{4}$ cup (102 grams) lightly packed dried sweetened cranberries, plumped (see Note), drained, and chopped
- $\frac{3}{4}$ cup (75 grams) finely chopped toasted walnuts
- $\frac{1}{2}$ cup (88 grams) finely chopped candied ginger

Mascarpone Buttercream (recipe follows)

Garnish: chopped candied ginger, chopped dried sweetened cranberries, thyme sprigs

1. Preheat oven to 325°F (170°C). Spray 2 (9-inch) round cake pans with baking spray with flour; line bottom of pans with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat sweet potato, sugar, oil, eggs, and vanilla at medium-low speed until well combined, about 2 minutes, stopping to scrape sides of bowl.
3. In a medium bowl, whisk together 2 cups (250 grams) flour, baking powder, cinnamon, ground ginger, baking soda, salt, and allspice until well combined. With mixer on low speed, gradually add flour mixture to sweet potato mixture, beating until combined and stopping to scrape sides of bowl.
4. In a small bowl, stir together cranberries, walnuts, candied ginger, and remaining 1 tablespoon (8 grams) flour. Fold cranberry mixture into batter. Divide batter between prepared pans. Tap pans on counter 3 to 4 times to evenly spread batter.
5. Bake until a wooden pick inserted in center comes out clean, 35 to 40 minutes. Let cool in pans for 10 minutes. Run a knife around edges of cakes to loosen; remove from pans, and let cool completely, parchment side down, on a wire rack.
6. Level cake layers, if desired, and discard parchment. Place 1 cake layer on a cake stand or serving plate on a turntable; spoon 2 cups (about 378 grams) Mascarpone Buttercream on top, smoothing into an even layer with a large offset spatula. Place remaining cake layer, cut side down, on top of buttercream. Spread remaining Mascarpone Buttercream on top and sides of cake. Garnish with candied ginger, cranberries, and thyme sprigs, if desired. Refrigerate for 30 minutes to 1 hour before serving.

Note: To plump dried sweetened cranberries, place them in a small heatproof bowl, and add enough hot water to completely submerge. Let stand until slightly softened and plumped, 15 to 20 minutes. Drain thoroughly before using.



MASCARPONE BUTTERCREAM

Makes about 7 cups

- 2 cups (454 grams) unsalted butter, softened (see Notes)
- 4 cups (480 grams) confectioners' sugar
- 4 teaspoons (20 grams) heavy whipping cream
- 2 teaspoons (8 grams) vanilla extract
- ¼ teaspoon kosher salt
- 16 ounces (454 grams) mascarpone cheese, softened (see Notes)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy, about 1 minute, stopping to scrape sides of bowl. With mixer on low speed, gradually add confectioners' sugar, beating just until combined. Beat in cream, vanilla, and salt; increase mixer speed to medium, and beat until fluffy, about 2 minutes, stopping to scrape sides of bowl. Fold in mascarpone by hand just until combined. (Do not overmix; mascarpone will start to break down.) Use immediately.

Notes: For best results, it's important that the butter and mascarpone are both softened and at about the same temperature. An instant-read thermometer inserted into the center of each is an easy way to gauge when they're ready to go. Our butter and mascarpone were at about 65°F (18°C).

Try to handle the buttercream as little as possible; overworking it on your cake could cause the mascarpone to start breaking down.



SWEET POTATO TART

Makes 1 (9½-inch) tart

A twist on the classic sweet potato pie, our tart has a speculoos cookie crust filled with vanilla bean seed-speckled sweet potato filling and garnished with a billowy meringue that'll inspire only the fluffiest of marshmallow fantasies.

- 1¼ cups (202 grams) firmly packed finely crushed speculoos cookies* (about 26 cookies)
- ½ cup (57 grams) unsalted butter, melted
- 1¼ teaspoons (2.5 grams) ground cinnamon, divided
- ½ teaspoon kosher salt, divided
- 5 ounces (142 grams) cream cheese, room temperature
- 1¼ cups (295 grams) puréed cooked peeled sweet potato (see Note on page 80)
- ½ cup (110 grams) firmly packed light brown sugar
- 2 teaspoons (6 grams) all-purpose flour
- ¾ teaspoon (4.5 grams) vanilla bean paste
- ½ teaspoon (1 gram) ground ginger
- ½ teaspoon ground cloves
- 2 large eggs (100 grams), room temperature

Vanilla Bean Meringue (recipe follows)

1. Preheat oven to 350°F (180°C). Spray a 9½-inch round fluted removable-bottom tart pan with baking spray with flour.
2. In a large bowl, stir together crushed

cookies, melted butter, ¼ teaspoon (1 gram) cinnamon, and ¼ teaspoon salt until well combined; using a small straight-sided measuring cup, press crumb mixture into bottom and up sides of prepared pan.

3. Bake until set and fragrant, 8 to 10 minutes. Let cool completely on a wire rack. Reduce oven temperature to 325°F (170°C).

4. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until smooth and creamy, about 2 minutes, stopping to scrape sides of bowl. Add sweet potato, brown sugar, flour, vanilla bean paste, ginger, cloves, remaining ¼ teaspoon (1.5 grams) cinnamon, and remaining ¼ teaspoon salt; beat at medium-low speed just until combined. Increase mixer speed to medium, and beat until well combined, about 2 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating until well combined after each addition and stopping to scrape sides of bowl. (Mixture will be on the thicker side.) Spoon into prepared crust; using a small offset spatula, spread into an even layer.
5. Bake until top of filling is set and an instant-read thermometer inserted in center registers 155°F (68°C), 22 to 28 minutes. Let cool to room temperature in pan on a wire rack; cover and refrigerate for at least 8 hours or overnight.

6. Carefully remove tart from pan; transfer to a serving plate. Spoon and spread Vanilla

Bean Meringue onto tart as desired. Using a handheld kitchen torch, carefully brown meringue as desired. Serve immediately.

*We used Biscoff Cookies.

VANILLA BEAN MERINGUE

Makes about 5 cups

- 1¼ cups (250 grams) granulated sugar
- 6 large egg whites (180 grams), room temperature
- ¼ teaspoon (1 gram) cream of tartar
- ¼ teaspoon kosher salt
- 2 teaspoons (12 grams) vanilla bean paste*

1. In the heatproof bowl of a stand mixer, whisk together sugar, egg whites, cream of tartar, and salt. Place over a saucepan of simmering water, and cook, stirring frequently, until an instant-read thermometer registers 160°F (71°C), 15 to 20 minutes.

2. Return bowl to stand mixer. Using the whisk attachment, beat sugar mixture at medium-high speed until bowl is room temperature and meringue forms glossy, stiff peaks, about 10 minutes. Beat in vanilla bean paste. Use immediately.

*We used Heilala Vanilla Bean Paste. ▢






Tillamook

**PUT THE EXTRA IN
EXTRAORDINARY.**

FIND YOURS AT TILLAMAPS.COM

— THE — *Pretzel Twist*

BOILED IN A BAKING SODA BATH AND SPRINKLED HEAVILY WITH SALT, THE PRETZEL IS THE CHEWY BALLPARK SNACK THAT HAS WAY MORE POSSIBILITIES THAN ITS TYPICAL KNOTTED FORM. NOW, WE'RE USING THE CLASSIC FORMULA TO CREATE BOTH SWEET AND SAVORY TWISTS ON THE ORIGINAL, FROM A BEER CHEESE-FILLED TART TO A CINNAMON SUGAR-COATED TREAT.

PHOTOGRAPHY BY NICOLE DU BOIS / STYLING BY COURTNI BODIFORD





Mini Pretzel Batards
(Pretzel Sticks)
page 93





Beer Cheese Pretzel Tart
page 91

BEER CHEESE PRETZEL TART

Makes 1 (9-inch) tart

Acting as a chewy, edible bowl, a puffy pretzel tart base holds our decadent Beer Cheese Filling that packs a triple threat of Gouda, Cheddar, and cream cheese, offering all the wondrous flavors of Oktoberfest.

- 3 cups (375 grams) all-purpose flour, divided
- 2 tablespoons (28 grams) firmly packed light brown sugar
- 1½ teaspoons (4.5 grams) instant yeast
- 1½ teaspoons (4.5 grams) kosher salt
- ⅔ cup (160 grams) whole milk
- ⅓ cup (80 grams) water, plus more for brushing
- 2 tablespoons (28 grams) unsalted butter
- 1½ tablespoons (22.5 grams) hot water (200°F/93°C to 205°F/96°C)
- ¼ teaspoon baking soda
- 1 large egg (50 grams), separated
- Beer Cheese Filling (recipe follows)**
- 1 tablespoon (20 grams) pretzel salt
- Garnish:** chopped fresh chives, ground red pepper

1. In the bowl of a stand mixer fitted with the paddle attachment, combine 1¼ cups (156 grams) flour, brown sugar, yeast, and kosher salt.
2. In a small saucepan, heat milk, ⅓ cup (80 grams) water, and butter over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture, and beat at medium speed until combined. Reduce mixer speed to low, and gradually add 1½ cups (188 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 4 to 5 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out onto a lightly floured surface, and shape into a smooth round.
4. Lightly oil a medium bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 40 minutes.
5. Preheat oven to 350°F (180°C). Spray

a 9-inch square baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.

6. On a lightly floured surface, roll dough into an 11-inch square. Score a 9-inch square in center of dough. Brush water onto 9-inch square. Fold dough over at score mark. Using hands, lift dough, and place in prepared pan, making sure dough is even and fills corners of pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 20 minutes.
7. Using your fingertips, dimple center square back down, leaving outside border as is. In a small bowl, stir together 1½ tablespoons (22.5 grams) hot water and baking soda. Gently brush hot water mixture onto outside border; brush egg yolk onto outside border. Pour warm Beer Cheese Filling in center.
8. Bake for 25 minutes. Brush crust with egg white, and sprinkle with pretzel salt. Bake until crust is golden brown and an instant-read thermometer inserted in filling registers at least 160°F (71°C) (but not over 175°F/79°C), about 5 minutes more. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool on a wire rack. Garnish with chives and red pepper, if desired.

BEER CHEESE FILLING

Makes 1½ cups

- ⅔ cup (150 grams) cream cheese, softened
 - ⅓ cup (80 grams) amber beer, room temperature, divided
 - 2 teaspoons (10 grams) Dijon mustard
 - ½ teaspoon (3 grams) garlic powder
 - ¼ teaspoon ground red pepper
 - ⅓ cup (75 grams) shredded extra-sharp white Cheddar cheese
 - ⅓ cup (75 grams) shredded Gouda cheese
 - 1 large egg (50 grams), room temperature and lightly beaten
 - 2 tablespoons (8 grams) chopped fresh chives
1. In a medium saucepan, combine cream cheese and half of beer (40 grams), and cook over medium heat, stirring frequently, until cream cheese is melted and mixture is smooth. Add mustard, garlic powder, and red pepper. Slowly add remaining beer (40 grams), a little at a time, whisking constantly, until combined.

In a small bowl, combine Cheddar and Gouda; slowly add to cream cheese mixture, about ¼ cup (28 grams) at a time, whisking until cheese is mostly melted after each addition. Whisk until completely smooth; remove from heat, and pour into a heatproof bowl. Let cool until an instant-read thermometer registers 140°F (60°C), about 5 minutes. Whisk in egg and chives. Use immediately (see PRO TIP).

PRO TIP

Timing is really important for this tart. You want the filling to be warm going into the oven, or it won't be hot enough when the bread is ready. The filling must be at least 160°F (71°C), but you do not want it to curdle, which will happen at about 182°F (83°C). We suggest making the filling during the dough's second rise, in step 6.

CINNAMON-SUGAR PRETZELS

Makes 12 pretzels

A sugared and spiced take on the traditional pretzel, these sweet twists get a touch of brown sugar in the dough. A final dip in butter and cinnamon sugar sends them right over the edge into dessert bliss.

- 4½ cups (562 grams) all-purpose flour, divided
- 2 tablespoons (28 grams) firmly packed light brown sugar
- 1 tablespoon (9 grams) kosher salt
- 2½ teaspoons (7 grams) instant yeast
- 1 cup (240 grams) whole milk
- 8½ cups (2,040 grams) plus 1 tablespoon (15 grams) water, divided
- 2 tablespoons (28 grams) unsalted butter
- ¼ cup (60 grams) baking soda
- 1 large egg yolk (19 grams)
- 2 cups (400 grams) granulated sugar
- 2 tablespoons (12 grams) ground cinnamon
- 2 tablespoons (28 grams) unsalted butter, melted



1. In the bowl of a stand mixer fitted with the paddle attachment, combine 2 cups (250 grams) flour, brown sugar, salt, and yeast.
2. In a small saucepan, heat milk, $\frac{1}{2}$ cup (120 grams) water, and butter over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture, and beat at medium speed until combined. Reduce mixer speed to low, and gradually add 2 $\frac{1}{4}$ cups (281 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 5 to 6 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining $\frac{1}{4}$ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out onto a lightly floured surface, and shape into a smooth round.
4. Lightly oil a medium bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.
5. Place a large piece of parchment paper on work surface; dust with flour. Set aside.
6. On a very lightly floured surface, divide dough into 12 portions (about 81 grams each). Shape each portion into a ball. Roll each ball into a 20-inch rope, tapering

ends. Shape each rope into a “U” shape, and cross ends of rope about 3 inches down. Twist ends once; fold down, and place ends on dough, pinching to seal. (If there is too much flour for ends to stick, place a small amount of water on dough to help seal). Place on prepared parchment paper. Cover and let rise in a warm, draft-free place (75°F/24°C) for 20 minutes.

7. Preheat oven to 375°F (190°C). Line 2 baking sheets with parchment paper.
8. In a 4-quart stockpot, bring 8 cups (1,920 grams) water and baking soda to a gentle boil.
9. Carefully drop pretzels, 1 to 2 at a time, top side down, into boiling water mixture. Cook for 30 seconds; turn, and cook for 30 seconds. Using a spider strainer, lift, and let excess water drip off; place on prepared pans.

10. In a small bowl, whisk together egg yolk and remaining 1 tablespoon (15 grams) water. Brush egg wash onto dough.
11. Bake until deep golden brown, 14 to 16 minutes. Let cool on pans for 5 minutes.
12. In a large bowl, combine granulated sugar and cinnamon.
13. Brush melted butter onto pretzels. Place 1 pretzel in cinnamon sugar, and toss until completely covered. Shake off excess, and place on serving platter. Repeat with remaining pretzels. Serve warm or at room temperature.

MINI PRETZEL BATARDS (PRETZEL STICKS)

Makes 12 pretzel sticks

With a toothsome texture and shiny crust, these salt-flecked batards will become the shining star of your dinner breadbasket.

- 4½ cups (562 grams) all-purpose flour, divided
- 2 tablespoons (28 grams) firmly packed light brown sugar
- 1 tablespoon (9 grams) kosher salt
- 2¼ teaspoons (7 grams) instant yeast
- 1 cup (240 grams) whole milk
- 8½ cups (2,040 grams) plus 1 tablespoon (15 grams) water, divided
- 2 tablespoons (28 grams) unsalted butter
- ¼ cup (60 grams) baking soda
- 1 large egg yolk (19 grams)
- 2 tablespoons (20 grams) flaked sea salt

1. In the bowl of a stand mixer fitted with the paddle attachment, combine 2 cups (250 grams) flour, brown sugar, kosher salt, and yeast.
2. In a small saucepan, heat milk, ½ cup (120 grams) water, and butter over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture, and beat at medium speed until combined. Reduce mixer speed to low, and gradually add 2¼ cups (281 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 5 to 6 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out onto a lightly floured surface, and shape into a smooth round.
4. Lightly oil a medium bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.
5. Place a large piece of parchment paper on work surface; dust with flour. Set aside.
6. On a very lightly floured surface, divide dough into 12 portions (about 81 grams

- each). Shape each portion into a 4x3-inch rectangle, one long side closest to you. Starting with top edge, fold top third of dough to center, and press to seal. Fold bottom third over folded portion, and press to seal. Fold dough in half lengthwise so long edges meet. Using the heel of your hand, firmly press edges to seal. Roll into a 5-inch log, tapering ends slightly. Place logs, seam side down, on prepared parchment. Cover and let rise in a warm, draft-free place (75°F/24°C) for 20 minutes.
7. Preheat oven to 375°F (190°C). Line 2 baking sheets with parchment paper.
 8. In a 4-quart stockpot, bring 8 cups (1,920 grams) water and baking soda to a gentle boil.
 9. Carefully drop pretzels, 2 at a time, top side down, into boiling water mixture. Cook for 30 seconds; turn, and cook for 30 seconds. Using a spider strainer, lift, and let excess water drip off; place on prepared pans.
 10. In a small bowl, whisk together egg yolk and remaining 1 tablespoon (15 grams) water. Brush egg wash onto dough. Using a lame or sharp paring knife, score 3 lines on top of each pretzel. Sprinkle with sea salt.
 11. Bake until deep golden brown, 16 to 18 minutes. Let cool on pans for 10 minutes. Serve warm or at room temperature. ▢



Cheddar-Onion Biscuits




**Swans
Down®**
Cake Flour

These made-from-scratch buttermilk biscuits are baked to light and airy perfection thanks to this ingenious use of cake flour. Filled with extra-sharp Cheddar cheese and green onions, this savory twist on a classic original is the upgrade you've been looking for.

Makes about 16 biscuits

- 4½ cups Swans Down® Cake Flour**
- 2 tablespoons granulated sugar**
- 1 tablespoon baking powder**
- 1½ teaspoons garlic powder**
- 1 teaspoon salt**
- ½ teaspoon baking soda**
- 1¼ cups cold unsalted butter, cubed**
- 1½ cups shredded extra-sharp Cheddar cheese**
- 1 cup finely chopped green onion**
- 1 cup cold whole buttermilk**
- 1 large egg white, lightly beaten**

1. Preheat oven to 425°. Line 2 rimmed baking sheets with parchment paper.
2. Sift Swans Down Cake Flour, and lightly spoon into a measuring cup for 4½ cups. In a large bowl, combine flour, sugar, baking powder, garlic powder, salt, and baking soda; sift again.
3. Using a pastry blender or two forks, cut in butter until mixture is crumbly.

4. Stir in cheese and green onion until well combined. Gradually add buttermilk, stirring just until dry ingredients are moistened. (Dough may look dry and crumbly in spots but will come together later.)
5. On a lightly floured surface, gently knead dough 5 times. Pat dough into an 8-inch square and cut into fourths. Stack each fourth on top of each other and roll or pat down into an 8-inch square again. Repeat cutting and stacking process 2 more times, rolling or patting dough 1 inch thick for final time.
6. Using a floured 2.25-inch round cutter, cut dough without twisting cutter. Reroll and cut scraps as needed. Place biscuits at least 1½ inches apart on prepared baking sheets.
7. Freeze biscuits for 15 minutes.
8. Brush biscuits with egg white. Bake until golden brown, 15 to 18 minutes. Let stand for 15 minutes. Serve warm.



America's Favorite Cake Flour Since 1894.

swansdown.com



Swirled and Whirled

THE MAGIC OF MARBLING

WHEN IT COMES TO DESSERT, THERE ARE FEW THINGS MORE VISUALLY CAPTIVATING THAN THE DYNAMIC DANCE OF INTERWOVEN CONTRASTING BATTERS OR DOUGHS. FROM MOLASSES SUGAR COOKIES TO A SHOWSTOPPING CHAI CHEESECAKE, THESE MARBLED BAKED GOODS SHOULD BE AT THE TOP OF YOUR MUST-BAKE LIST FOR FALL.







CHAI MARBLE CHEESECAKE

Makes 1 (9-inch) cake

This cheesecake has all the familiar cheesecake characteristics you love—thick, creamy filling blanketing a crisp gingersnap crust—but with twice the visual appeal and an extra dose of fall flavor thanks to the aromatic homemade Chai Spice Mix we added to the chocolate batter.

- ½ cup (160 grams) heavy whipping cream**
- 1 tablespoon (6 grams) loose-leaf chai tea**
- 2 cups (268 grams) finely ground gingersnap cookies**
- ¼ cup (57 grams) unsalted butter, melted**
- 1½ cups (300 grams) plus 2 tablespoons (24 grams) granulated sugar, divided**
- ½ teaspoon kosher salt, divided**
- 3 (8-ounce) packages (680 grams) cream cheese, cubed and softened**
- 3 tablespoons (24 grams) all-purpose flour**
- 1½ teaspoons (6 grams) vanilla extract**
- 3 large eggs (150 grams), room temperature**
- ½ cup (120 grams) sour cream, room temperature**
- 2 teaspoons (4 grams) Chai Spice Mix (recipe follows)**
- 1 teaspoon (2 grams) Dutch process cocoa powder**

1. In a small saucepan, heat cream over medium heat, stirring occasionally, until a film starts to form on top and an instant-read thermometer registers 180°F (82°C). Remove from heat, and stir in tea. Let stand for 5 minutes. Strain through a fine-mesh sieve, discarding solids. Pour ½ cup (120 grams) chai cream into a small bowl, and let cool to room temperature. Discard any remaining cream.

2. Preheat oven to 350°F (180°C). Spray bottom of a 9-inch springform pan with baking spray with flour; line bottom of pan with parchment paper.

3. In a large bowl, stir together ground gingersnap cookies, melted butter, 2 tablespoons (24 grams) sugar, and ¼ teaspoon salt until well combined; using a small straight-sided measuring cup, press mixture into bottom of prepared pan.

4. Bake until set and fragrant, 10 to 12 minutes; let cool on a wire rack for 30 minutes. Wrap bottom and sides of pan in a double layer of heavy-duty foil; place in a large oven bag, tucking ends so bag is flush with top edge of pan. Reduce oven temperature to 325°F (170°C).

5. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until smooth and creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add flour, vanilla, remaining 1½ cups (300 grams) sugar, and remaining ¼ teaspoon salt; beat at low speed just until combined. Increase mixer speed to medium, and beat until well combined, 1 to 2 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating until combined after each addition. Add chai cream and sour cream; beat at medium-low speed until well combined, 1 to 2 minutes, stopping to scrape sides of bowl. Transfer 2¼ cups (about 470 grams) batter to a medium bowl; add Chai Spice Mix and cocoa, folding just until combined.

6. Spray sides of prepared pan with baking spray with flour. Pour 2¼ cups (about 470 grams) plain batter onto prepared crust. Pour 1 cup (about 208 grams) chai batter in center of plain batter in pan. Using a spoon, dollop both remaining batters randomly onto surface of batter in pan. Using the tip of a knife, swirl batters together. (To get full marbled effect throughout cake, place knife almost to crust when swirling. Be careful not to bring knife in and out of batter too much; it will create air bubbles on top of cheesecake.)

7. Position oven rack in bottom third of oven. Place a roasting pan in oven; place springform pan in center of roasting pan. Add hot water to come 1 inch up sides of springform pan.

8. Bake until edges are set, top looks dry, center is almost set, and an instant-read thermometer inserted in center registers 150°F (66°C) to 155°F (68°C), 1 hour and 30 minutes to 1 hour and 40 minutes. Let cool in pan on a wire rack for 1½ to 2 hours. Refrigerate in pan on a wire rack overnight, loosely covering with foil only when completely cool to prevent condensation from forming on top of cheesecake. Carefully remove from pan, and transfer to a serving plate. Use a warm dry knife to slice when ready to serve.

CHAI SPICE MIX

Makes about ½ cup

- 3 tablespoons (18 grams) ground cinnamon**
- 1½ tablespoons (9 grams) ground ginger**
- 1 tablespoon (6 grams) ground cloves**
- ½ tablespoon (3 grams) ground cardamom**
- ½ tablespoon (3 grams) finely ground black pepper**

1. In a small bowl, stir together all ingredients. Store in an airtight container for up to 2 months.







PEANUT BUTTER-CHOCOLATE MARBLE CAKE

Makes 1 (8-inch) cake

This peanut butter layer cake looks worthy of the bakery case, and it comes together so easily.

- 1½ cups (330 grams) firmly packed light brown sugar
- ¾ cup (150 grams) unsalted butter, melted
- ½ cup (128 grams) creamy peanut butter
- 3 large eggs (150 grams), room temperature
- 1½ teaspoons (6 grams) vanilla extract
- 2¼ cups (281 grams) all-purpose flour
- 2½ teaspoons (12.5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- ½ teaspoon (2.5 grams) baking soda
- 1½ cups (360 grams) whole buttermilk, room temperature
- ¾ cup (113 grams) chopped 66% cacao dark chocolate, melted and cooled slightly

Chocolate Cream Cheese Frosting (recipe follows)

1. Preheat oven to 350°F (180°C). Spray 2 (8-inch) round cake pans with baking spray with flour. Line bottom of pans with parchment paper.
2. In a large bowl, whisk together brown sugar, melted butter, and peanut butter until combined and creamy. Add eggs and vanilla, whisking just until combined.
3. In a medium bowl, whisk together flour, baking powder, salt, and baking soda. Gradually add flour mixture to sugar mixture alternately with buttermilk, beginning and ending with flour mixture, whisking just until combined after each addition. Transfer one-third of batter (about 2 cups [454 grams]) to a medium bowl; gently fold in melted chocolate until combined. Using a 2-tablespoon spring-loaded scoops, alternately scoop peanut butter and chocolate batters into prepared pans. (Each pan will get about 2 cups [about 453 grams] peanut butter batter and about 1 cup [about 283 grams] chocolate batter). Using a wooden pick or cake tester, swirl batters together. Gently tap pans on counter 2 to 3 times.
4. Bake until a wooden pick inserted in center comes out clean, 35 to 40 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
5. Place 1 cake layer on a cake stand. Spread 1½ cups (about 375 grams) Chocolate Cream Cheese Frosting on

top. Top with remaining cake layer. Spread remaining frosting on top and sides of cake. Cover and refrigerate until ready to serve.

CHOCOLATE CREAM CHEESE FROSTING

Makes about 5 cups

- 2 (8-ounce) packages (454 grams) cream cheese, softened
- 1 cup (227 grams) unsalted butter, softened
- 1 teaspoon (4 grams) vanilla extract
- ½ teaspoon (1.5 grams) kosher salt
- 4½ cups (540 grams) confectioners' sugar
- 1 cup (85 grams) Dutch process cocoa powder

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and butter at medium-low speed until smooth and creamy, about 1 minute. Beat in vanilla and salt until combined.
2. Sift together confectioners' sugar and cocoa. With mixer on low speed, slowly add sugar mixture to cream cheese mixture, about ¾ cup (90 grams) at a time, beating until combined after each addition and stopping to scrape sides of bowl. Increase mixer speed to medium, and beat until light in color and fluffy, about 2 to 3 minutes, stopping to scrape sides of bowl.

MOLASSES-SWIRLED SUGAR COOKIES

Makes about 32 cookies

Molasses cookie dough is folded with sugar cookie dough to create a slice-and-bake log.

Sugar dough:

- 1 cup (227 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar
- 1 large egg (50 grams), room temperature
- 1½ teaspoons (6 grams) vanilla extract
- 3¼ cups (406 grams) all-purpose flour
- 1½ teaspoons (7.5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt

Molasses dough:

- ¾ cup (150 grams) unsalted butter, softened
- ½ cup (110 grams) firmly packed dark brown sugar
- 3 tablespoons (63 grams) unsulphured molasses
- 1 large egg yolk (19 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract

- 2 cups plus 1 tablespoon (258 grams) all-purpose flour
- 1 teaspoon (5 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt

1. For sugar dough: In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg and vanilla, beating until combined.
2. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until a dough forms. Turn out onto a large piece of parchment paper, and knead dough if any flour bits remain. Shape into a 13x3-inch rectangle.
3. For molasses dough: Clean bowl of stand mixer and paddle attachment. Using the paddle attachment, beat butter and brown sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in molasses. Add egg yolk and vanilla, beating until combined.
4. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until a dough forms. Turn out onto parchment paper, and knead dough if any flour bits remain. Shape into 13x3-inch rectangle, and place next to sugar dough.
5. Turn parchment so short side of dough is closest to you. Starting in top corner, fold molasses dough down diagonally over sugar dough. Fold sugar dough diagonally over molasses dough. Alternate folding doughs until you reach other end. Keep folding until doughs overlap. Press dough out until 1 inch thick; cut dough in half, and stack one half of dough on top of other half. Press dough out to 1 inch thick. Cut dough in half, and stack one half of dough on top of other half. On a lightly floured surface, roll dough into a log until 2¼ inches thick (about 16 inches long). Wrap in plastic wrap, and place in two cardboard paper towel tubes split lengthwise. Refrigerate until firm, 3 to 4 hours or up to overnight.
6. Preheat oven to 400°F (200°C). Line 3 baking sheets with parchment paper.
7. Using a chef's knife, cut dough into ½-inch-thick slices. Place at least 1½ inches apart on prepared pans. (If baking in batches, refrigerate remaining dough, and let pan cool completely before reusing.)
8. Bake until bottoms are just beginning to brown and tops are dry, 10 to 12 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.

MARBLE YOUR DOUGH



1. Shape sugar dough into a 13x3-inch rectangle. Shape molasses dough into 13x3-inch rectangle, and place next to sugar dough.
2. Turn parchment so short side of dough is closest to you. Starting in top corner, fold molasses dough down diagonally over sugar dough.
3. Fold sugar dough down diagonally over folded molasses dough.
4. Continue folding alternating sides until you reach the end and doughs overlap.
5. Press dough out until 1 inch thick, and cut dough in half.

6. Stack one half of dough on top of other half.
7. Press dough out again to 1 inch thick.
8. Cut in half, and stack one half of dough on top of other half.
9. On a lightly floured surface, roll dough into a log until 2¼ inches thick (about 16 inches long).
10. To help dough log maintain its shape, wrap dough in plastic wrap, and place in two cardboard paper towel tubes split lengthwise before chilling.

TRIPLE-MARBLE POUND CAKE

Makes 1 (8½x4½-inch) cake

We call this sour cream pound cake a triple marble because it's marbled with three epic batters—vanilla, chocolate, and dulce de leche. All three are crave-worthy on their own, but swirled together? Game changer.

- ¾ cup (170 grams) unsalted butter, softened
- 1½ cups (300 grams) granulated sugar
- 3 large eggs (150 grams), room temperature
- 1¾ cups (219 grams) all-purpose flour
- ½ teaspoon (1.5 grams) kosher salt
- ¼ teaspoon (1.25 grams) baking powder
- ½ cup (120 grams) sour cream, room temperature
- ¼ cup (80 grams) dulce de leche
- ⅓ cup (57 grams) chopped 66% cacao dark chocolate, melted and cooled slightly
- 1 tablespoon (5 grams) Dutch process cocoa powder
- 2 teaspoons (8 grams) vanilla extract

1. Preheat oven to 300°F (150°C). Spray an 8½x4½-inch loaf pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 5 to 6 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, whisk together flour, salt, and baking powder. With mixer on low speed, gradually add flour mixture to butter mixture in three additions alternately with sour cream, beginning and ending with flour mixture, beating just until combined after each addition. Divide batter into 3 portions (about 1⅓ cups [316 grams] each).
4. In a small microwave-safe bowl, heat dulce de leche for 15 to 20 seconds to soften slightly. Fold into 1 portion of batter. To second portion, add melted chocolate and cocoa, and fold until combined. To remaining portion, add vanilla, and fold until combined.

5. Using 1½-tablespoon spring-loaded scoops, scoop vanilla and chocolate batters in a checkerboard pattern into bottom of prepared pan (5 rows total). Scoop a row of dulce de leche batter down center of pan on top of vanilla/chocolate layer (5 scoops). Tap pan 2 to 3 times to help level batter and fill pan. Create another layer in a checkerboard pattern using dulce de leche and chocolate batters, being sure to place chocolate on top of vanilla batter from first layer. Scoop a row of vanilla batter down center of pan on top of dulce de leche/chocolate layer. Tap pan again. Scoop remaining batter randomly on top. Using a wooden pick, swirl batters together well. Tap pan again to help level batter and fill in any gaps.
6. Bake until a wooden pick inserted in center comes out clean, 1 hour and 40 minutes to 1 hour and 50 minutes. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and serve warm, or let cool completely on wire rack.



We marbled our Triple-Marble Pound Cake with three batters: vanilla, chocolate, and dulce de leche. Scoop vanilla and chocolate batters in a checkerboard pattern into bottom of prepared pan before adding a row of dulce de leche batter down center of pan on top of vanilla/chocolate layer. ▢



St. Tammany is just
40 minutes from New Orleans'
French Quarter and a world away.

Awaken your senses with the aroma of
freshly roasted coffee at darling parlors
and cafés in charming historic districts,
relax with a spot of tea in a cute-as-can-be
cottage, and let your cares melt away with
rich candies and ice cream.

Feed your soul on Louisiana Northshore



You're invited to relish
in the sweet and
savory flavors of the
deep and delicious
Tammany Taste.

Upscale and homemade
goodies are prepared by
passionate bakers and chefs
who source ingredients locally
and pour a large helping of
love into every recipe.



It's a celebration of the taste buds, with specialty cakes from chef Nealy Frentz, co-owner of
Downtown Covington restaurant LOLA, a staple of the town, that's housed in the old train depot.
Enjoy freshly made sourdough bread, pies, and pastries from Jennifer Hough-Loos with Bear Creek
Road, who welcomes customers at the bi-weekly Covington Farmers Market.

Discover all this and more baked-from-scratch treats on Louisiana Northshore.



#TammanyTaste

800-634-9443 LouisianaNorthshore.com/10Taste

origin of a classic

Pan de Muerto

A LOAF SAID TO BE SWEET ENOUGH TO SUMMON
SPIRITS FROM THE DEAD, MEXICO'S MOST BELOVED
BREAD IS ALSO THE COUNTRY'S WAY OF PAYING
TRIBUTE TO THE DECEASED

BY SOPHIA JONES
RECIPE DEVELOPMENT BY LAURA CRANDALL





In Mexico, Día de Muertos, or Day of the Dead, is a celebration of life and death, where mourning is exchanged for celebration. Every year, during the first two days of November, the country bursts with bright color and conviviality as people dress in vibrant costumes, put flowers in their hair, and paint their faces to resemble smiling skeletons. They gather for dancing and jovial parades in town plazas and bake a bread that has become one of the most vital and delicious Day of the Dead traditions. *Pan de muerto*, which translates to “bread of the dead” in Spanish, is a sweetened, sugar-topped bread baked in honor of the deceased. At the beginning of October, you may see the round golden loaves piled high in bakery cases throughout Mexico. By the beginning of November, almost every home in the country will have pan de muerto, placed among bright orange marigolds and little sugar skulls on homemade altars built to commemorate loved ones who have passed.

The Day of the Dead is actually a multiday holiday, during which Mexican families welcome back the souls of their deceased relatives for

a brief visit. To honor these loved ones on Day of the Dead, Mexican families build homemade altars, or *ofrendas*, dedicated to the person being honored, adorned with pictures, personal possessions, candles, *calaveras* (brightly colored candy skulls), and loaves of freshly baked pan de muerto, among other foods. The sweet bread is believed to encourage the deceased to visit and join in the celebrations. It is believed the spirits do not eat but absorb the bread’s essence, along with water at their ofrenda, after their long journey back to Earth. The baker will usually wear colorful bracelets, a tradition which was originally practiced to protect from burns from the stove or oven.

The official Day of the Dead festivities begin at midnight on November 1, Día de los Angelitos (Day of the Little Angels), when deceased children are honored with altars filled with their favorite toys and candies and believed to be reunited with their families for 24 hours. At midnight the following day, the celebration shifts to honor deceased adults. Families gather to reminisce about lost loved ones, play games, eat, and dance. The ofrendas also take on a more adult theme with



tequila, pan de muerto, and mezcal. The Day of Dead's grand finale and public celebration kicks off November 2 at noon, when families decorate the gravesites of the departed and enjoy pan de muerto graveside, too. The act of honoring the dead is widely celebrated around the world, and many Christian denominations celebrate All Souls' Day or All Saints' Day at the same time as Day of the Dead. It's the traditions surrounding the Day of the Dead—the ofrendas, festivals in the streets, and the skulls and bones imagery, which you can see on most panes de muertos (more on that in a minute)—that make this Mexican holiday unique.

You can find a different version of pan de muerto in almost every region of Mexico. Most versions of the bread feature a sweet dough flavored with aniseed, orange blossom water, and orange zest. Some modern bakeries even add fillings, like pastry cream or chocolate-hazelnut cream. Central Mexico boasts the most common style of pan de muerto, with which people outside the country may be more familiar. This butter-based bread with a soft, pillowy brioche-like interior and a thin golden crust was first made by Basque bakers in Mexico City around the 1940s. The bread's topping remains the most definitive pan de muerto characteristic: a central dough ball and four dough "ropes" that are rolled out and laid across the loaf with equal spacing between each. Many theories have tried to define the symbolism behind the peculiar design crowning the bread. One interpretation is that the topping stems from Catholicism with the round shape alluding to the circle of life, dough ropes representing the bones of the deceased, and the center dough ball representing the heart or skull. Another theory explains that the four lines come from indigenous roots and represent the four cardinal points of the Aztec calendar, each of which, in turn, relates to one of their four main Aztec deities, and the ball baked on top is a teardrop for the Aztec goddess Chimalma's cries for the living.

In Oaxaca, people decorate their loaves with little marzipan balls to represent the human body, whereas in Puebla, the bread is coated with red sugar for an adult's altar and white sugar for a child's altar. Other common toppings include sesame seeds and colored icing.

Pan de muerto's festive toppings reveal many of the symbols framing the entire Day of the Dead holiday, which originated from a fusion of ancient polytheistic religious rituals and Catholic festivities in pre-Hispanic times. While there are several theories and no clear answer on the exact background of pan de muerto, we know that the bread was born during the Spanish conquest in Mesoamerica (now

Mexico) after 1519. Pan de muerto is undoubtedly a European import, as the basic ingredients—butter, cane sugar, and wheat flour—were not known in Mesoamerica prior to the Spaniards' arrival. When the Spanish conquistadors first arrived in Mesoamerica, they were introduced to Aztec culture, which included rituals of human sacrifice. One pan de muerto origin theory suggests that in an attempt to eliminate Aztec rituals that involved human hearts, the Spaniards created a heart-shaped bread coated with red sugar to symbolize human blood. The Aztecs' acceptance of this substitute marked the first time the Aztecs gave bread divine attributes and the beginning of the indigenous people's slow transition to Catholicism. Today, at the oldest bakeries in Mexico's more historic towns, you can still find pan de muerto coated in red sugar or formed into the shapes of animals, suggestive of ancient Aztec traditions.

As fascinating in its folklore as it is in its unique look, pan de muerto remains an iconic part of Mexican culture, where death is viewed as a welcome part of life. The Day of the Dead is not a day of sadness but a day of joy. Every baker can benefit from pan de muerto—whether you believe in the bread's spirit-summoning power or think it's just a simple, sweet loaf. Pan de muerto stands as a reminder that you can always bake for and share sweet moments with the ones you love, even if they're no longer physically with you.



Pan de Muerto

Makes 1 loaf

Made for Mexico's Day of the Dead celebrations, pan de muerto is shaped into a round loaf with strips of dough rolled out and arranged on top to resemble bones of the deceased.

- 3½ cups (438 grams) all-purpose flour, divided**
- ⅓ cup (67 grams) plus 5 tablespoons (60 grams) granulated sugar, divided**
- 2¼ teaspoons (7 grams) instant yeast**
- 2 teaspoons (6 grams) kosher salt**
- 2 teaspoons (5 grams) whole aniseed**
- ½ cup (120 grams) water, plus more for brushing**
- ⅓ cup (76 grams) unsalted butter**
- 2 large eggs (100 grams), room temperature**
- 1 tablespoon (15 grams) tightly packed orange zest**
- ½ teaspoon (2 grams) orange extract**
- 2 tablespoons (30 grams) fresh orange juice**

1. In the bowl of a stand mixer, whisk together 1 cup (125 grams) flour, ⅓ cup (67 grams) sugar, yeast, salt, and aniseed by hand.
2. In a medium saucepan, heat ½ cup (120 grams) water and butter over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm butter mixture to flour mixture; using the paddle attachment, beat at medium speed until combined. Add eggs, orange zest, and orange extract, and beat until combined. With mixer on low speed,

gradually add 2¼ cups (281 grams) flour, beating just until combined and stopping to scrape sides of bowl.

3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 15 to 16 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out dough onto a lightly floured surface, and shape into a smooth round.

4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1 hour to 1 hour and 15 minutes.

5. Line a baking sheet with parchment paper.
6. Lightly punch down dough. Cover and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and cut off one-fourth of dough (about 200 grams). Set aside, and cover to prevent it from drying out.

7. Press remaining dough into a ½-inch thick disk. Lift bottom edge of dough, and gently stretch and fold bottom third over to center. Stretch right side out, and fold over to center; repeat with left side. Finish by folding top third over previous folds. Roll dough away from you, and using both hands, cup dough and pull it toward you to seal. Turn dough 90 degrees, and pull again, repeating until a tight, smooth boule forms. Place, seam side down, on prepared pan.

8. Divide reserved dough in half (about 100 grams each). Working with 1 portion

at a time, roll into a 6½-inch log. In center of log (¾ inches from either end), pinch dough, and roll with your fingers to form two smaller logs joined by a thin center. Measuring from center, in each direction, mark 1¾ inches. Pinch and roll at each mark to create 4 connected sections. Shape each section into a ball. Repeat with remaining reserved dough.

9. Lightly brush top of prepared boule with water. Place a row of dough across top, pressing to adhere. At a 90-degree angle, arrange second row over first row, crossing at center. Press gently to adhere. Cover and let rise in a warm, draft-free place (75°F/24°C) until almost doubled in size, 45 minutes to 1 hour.

10. Preheat oven to 350°F (180°C).

11. Bake until golden and an instant-read thermometer inserted in center registers 190°F (88°C), 40 to 45 minutes, covering with foil to prevent excess browning, if necessary. Remove from pan, and let cool on a wire rack for 30 minutes.

12. Meanwhile, in a small microwave-safe bowl, combine orange juice and 2 tablespoons (24 grams) sugar. Heat on high in 15-second intervals, stirring between each, until sugar dissolves. Let cool to room temperature.

13. Brush loaf with orange simple syrup. Sprinkle loaf with remaining 3 tablespoons (36 grams) sugar, shaking to remove excess. Serve immediately. (If preparing loaf ahead of time, wait to brush and sprinkle with sugar until ready to serve; sugar will dissolve when loaf is stored overnight).

1. Roll dough into a 6½-inch log. In center of log (¾ inches from either end), pinch dough, and roll with your fingers to form two smaller logs joined by a thin center. Measuring from center, in each direction, mark 1¾ inches. Pinch and roll at each mark to create 4 sections still connected. Shape each section into balls.
2. Place one row of dough across top, pressing to adhere.
3. At a 90-degree angle, arrange second row over first row, crossing at center. Press gently to adhere. 



Sweet Tea Mule


Luzianne

• FAMILY OWNED SINCE 1902 •

Stir up something new for your next cocktail hour by crafting a Sweet Tea Mule with Luzianne Iced Sweet Tea. The flavors of sugared blackberries, sweet tea, and ginger make the perfect combination for early fall days.

Makes one cocktail

- 2 blackberries
- Simple syrup, in a small bowl for dipping
- Sugar, in a small bowl for dipping
- 1 ounce brewed Luzianne® Iced Sweet Tea, chilled
- 1 ounce vodka
- 2 ounces ginger beer, or more to taste
- 3 lime wedges, for juice and garnish

Dip each blackberry into syrup and then dip into sugar, rolling fruit across sugar in order to coat evenly. Thread a garnish stick with blackberries; set aside. Add all remaining ingredients to a copper mule cup; add ice and 2 squeezes of lime; stir gently to combine. Garnish with sugared blackberries and an additional wedge of lime.



The Right Tea for Iced Tea. Established in 1902.

luzianne.com



weeknight baking

Pear-Almond Olive Oil Cake

A SHOWSTOPPER THAT COMES TOGETHER IN
A FLASH? THIS OLIVE OIL CAKE IS
A WEEKNIGHT BAKING

POWER

RECIPE DEVELOPMENT BY
LAURA
CRANDALL



PEAR-ALMOND OLIVE OIL CAKE

Makes 1 (9-inch) cake

All you need is a single pear to create the beautiful fanned design on top of this stunning cake, and it's so easy to do. You'll love the extra punch of almond flavor from the almond flour and sliced almonds on top.

- 2 large eggs (100 grams), room temperature
- 1 cup (200 grams) granulated sugar
- ½ cup (112 grams) extra-virgin olive oil
- ⅔ cup (64 grams) blanched almond flour
- ⅓ cup (80 grams) whole milk
- 1 tablespoon (15 grams) tightly packed lemon zest
- 1 teaspoon (4 grams) vanilla extract
- ¼ teaspoon (1 gram) almond extract
- 1⅓ cups (167 grams) all-purpose flour
- 1½ teaspoons (7.5 grams) baking powder
- ¾ teaspoon (2.25 grams) kosher salt
- 1 large Anjou or Bosc pear (230 grams)
- 2 teaspoons (10 grams) lemon juice
- ½ cup (46 grams) sliced almonds
- Garnish: confectioners' sugar

1. Preheat oven to 350°F (180°C). Spray a 9-inch springform pan with baking spray with flour; line bottom of pan with parchment paper.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat eggs at high speed until uniform in color and foamy, about 1 minute. With mixer on medium speed, gradually add granulated sugar in a slow, steady stream. Increase mixer speed to high, and beat until thick and pale, about 2 minutes. With mixer on low speed, gradually add oil in a slow, steady stream, beating until combined; scrape sides of bowl. Add almond flour, milk, lemon zest, and extracts, and beat at medium speed until combined.
3. In a medium bowl, whisk together all-purpose flour, baking powder, and salt. Fold all-purpose flour mixture into egg mixture just until combined. Pour batter into prepared pan.
4. Cut pear in half. Core each half, and cut off top part of pear and stem. Cut pear halves into ⅛-inch-thick slices. Divide slices into groups of 4 to 5. Fan slices, and gently place on top of cake batter. (See Note.) Gently brush lemon juice onto pear slices. Sprinkle almonds around edge of batter and between groups of fanned pears.
5. Bake until a wooden pick inserted in center comes out with a few moist crumbs, 50 to 55 minutes. Let cool in pan for 15 minutes. Remove sides of pan. Serve warm, or let cool completely on base of pan on a wire rack.
6. Before serving, cut a 7-inch circle from parchment paper; place in center of cake. Using a fine-mesh sieve, sift confectioners' sugar onto edges of cake, if desired.

Note: *It is very difficult to move the pear slices once they've been placed on the batter, so be intentional about the placement.* 🍴



happy anniversary wishes!

It's Our Birthday, WE CAN BAKE IF WE WANT TO

FOR OUR 5TH BIRTHDAY, WE'RE CELEBRATING WITH FRIENDS WHO HAVE BEEN A LONGSTANDING PART OF OUR BAKING COMMUNITY. WE'RE SO GRATEFUL FOR FIVE YEARS WITH ALL OF YOU!

"We are huge fans of *Bake from Scratch* and feel so honored to be celebrating alongside them for their 5th birthday! Cheers to many more years of delicious cake!"

—Julie Tanous and Jesse Tyler Ferguson of *Julie & Jesse*, Los Angeles, California



"I'm so grateful for the incredible *Bake from Scratch* community that lets us all to connect over our love of baking. This magazine continuously inspires me to expand my baking skills, explore new flavors, and keep creating in the kitchen. Here's to a sweet, sprinkle-filled birthday!"

—Laura Kasavan of *Tutti Dolci*, Woodbridge, California



Month club and never expected the amount of joy our bro-y Bundt-baking could bring to so many people! Thank you for giving us the opportunity to connect with all the Bundt lovers out there. The baking community is awesome, and it wouldn't be the same without you!"

—Victoria Oswald, Ethan Hill, Jon Paretsky, and Sam Mann of *The Bros that Bundt, USA*

friendships I have made in these five years has been the greatest treasure you have provided."

—Justin Burke, pastry chef, freelance food writer, and recipe developer, Columbia, South Carolina

"*Bake from Scratch* is as delicious and irresistible as all the cookies and cakes, pies and puddings that fill its pages. It's a true treat! Happy birthday—it was a sweet day when you came into our lives."

—Dorie Greenspan, cookbook author, New York City; Westbrook, Connecticut; and Paris, France

"Happy 5th birthday, *Bake from Scratch*. Thank you for celebrating bakers, pastry and bread shops, ingredients, and suppliers! Thank you for recipes that pay homage to tradition as well as new ideas and flavors, twists and swaps, teaching and technique. Thanks for including me along the way—both as a baker and as a writer!"

—Alice Medrich, pastry chef and cookbook author, Berkeley, California



"I get to meet so many inspiring fellow bakers in every issue of *Bake from Scratch*. I always look forward to learning about new techniques, equipment, recipes, and more. Our baking community is fortunate to have a publication devoted to making all of our lives sweeter."

—Joanne Chang, owner of *Flour Bakery*, Boston, Massachusetts



"Happy birthday, *Bake from Scratch*! You have elevated my baking with your inspirational and reliable recipes. The baking retreats are simply remarkable and have introduced me to baking friends across the US. May you have many more wonderful years."

—Ginger Johnson, baking retreat participant and subscriber to *Bake from Scratch*, Turlock, California



"*Bake from Scratch* first hit our radar when one of our alumni landed a job in the test kitchen, and we've been hooked ever since. We look forward to many more years of making sweet dreams come true together—to butter, flour, sugar, and *Bake from Scratch*."

—Jodi Liano and the team at *San Francisco Cooking School*, San Francisco, California

"What an accomplishment in just five years. You have strengthened our baking community by connecting professionals with home bakers in an inclusive space, sharing stories and voices globally. But, more importantly, the



"*Bonne anniversaire* to a wonderful magazine that brings together bakers from around the world with such beautiful photos and recipes that are *delicieux*. Merci!"

—David Lebovitz, cookbook author, Paris, France



"I remember when *Bake from Scratch* first busted onto the scene, and I immediately wanted to be a part of it. I reached out to Brian [Hart Hoffman, editor-in-chief], and we have worked together and been good friends ever since. He and his team's passion toward creating beautiful, mouthwatering, and approachable recipes emanates from each and every issue. Congratulations on five years of amazing recipes and gorgeous photos—you all rock!"

—Rebecca Firth of *Displaced Housewife*, Solvang, California



"*Bake from Scratch* means so much to me—not only have I learnt so much from making the recipes, but I have met so many incredible people, made lifelong friends, and travelled to the most amazing places (our trip to Alaska in 2019 will be forever one of my favourites!). I am so grateful for this brand and all the amazing people behind it; it truly feels like a wee family and I am so lucky to be a part of it."

—Erin Clarkson of *Cloudy Kitchen*, Brooklyn, New York



"Happy birthday to our bros at *Bake from Scratch*! We started out by baking along with your Bundt of the

A woman with long brown hair, wearing a grey knit beanie, a grey turtleneck, and a dark vest over a light-colored sweater, is smiling and sitting in a wooden boat on a body of water. In the background, a large, multi-story stone castle with multiple towers and battlements sits on a grassy hillside. The hillside is covered in lush green trees and vegetation. The sky is overcast.

Fill your heart with **Ireland** 

**They say you should always
listen to your heart**

And what better place to do that than the island of Ireland. After all, your heart knows best. It knows when you're lost for words, or just lost in the moment. Your heart is the best compass there is. And it's led you to some magnificent places, where you've been welcomed by new friends, tried sumptuous local cuisine and experienced the ultimate in relaxation. So let Ireland capture your heart.

Visit Ireland.com



INTRODUCING
Grass-Fed
NEW ZEALAND BUTTER FROM
Lewis Road Creamery



Gluten free.

Traceable from paddock to plate.

Proudly GMO-Free, a verified partner of the Non-GMO Project.

Traditionally churned cream from New Zealand grass-fed, free-range cows.

www.lewisroadcreamery.com

